



ANTHONY ROAD WINE COMPANY

family friends passion

BARREL FERMENTED CHARDONNAY

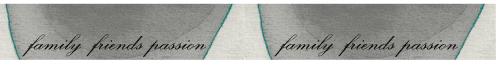
Nicely integrated oak character never outshines the volume of the fruit.

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2022

The 2022 growing season started with a cold January, that turned into a typical, average Spring for the Finger Lakes. Spring and early Summer were warm and dry, almost drought conditions, with conditions changing to warm and wet by mid-August. September saw a bit more moisture and cooler temperatures, but disease pressure was low and fruit quality was high going into the month. An early harvest, although light, brought in ripe, clean, delicious fruit.

Harvest dates September 29, 2022

Vineyard: Martini Family Vineyards & Nutt Road Vineyards

Winemaking Notes: Machine harvested fruit was pressed into stainless steel tank to settle. The juice was settled in chilled tank for two days before it was racked off the solids. The juice was racked into large format neutral French oak barrel to ferment. Once fermentation was complete, the wine rested on its lees for about 6 months before being readied for bottling.

Bottling date: July 14, 2023

DRY

Tasting Notes: Flavors and aroma of pear, lemon curd, citrus zest, floral, vanilla and hazelnut.

SEMI-DRY SEMI-SWEET



Tech Data

SWEET

BRIX AT HARVEST	22 Brix
RESIDUAL SUGAR	2 g/L
РН	3.30
TOTAL ACID	6.6 g/L
ALCOHOL	12.9 %
CASES PRODUCED	105

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