



2017 Chardonnay

BARREL FERMENTED

TASTING NOTES

Rich melon and tropical fruit mingle with delicate oak in the Barrel Fermented Chardonnay. The creamy full body and long, lingering finish are the result of the meticulous process of barrel fermentation. Best served with Poultry, Seafood, cheese and vegetarian dishes.

VINEYARD LOCATIONS

40% Welliver North- *East side of Seneca Lake*
 32% Dalrymple Farms - *East side of Seneca Lake*
 28% Knapp Vineyards- *West side of Cayuga Lake*

FERMENTATION DATA

Yeasts: CY3079, Exotics & Vin2000
 Fermentation: 55 days
 In barrels: 5 ½ Months

WINERY HISTORY

The first winery on Seneca Lake and a pioneer of New York's Finger Lakes wine region. Located just 8 miles north of Watkins Glen, New York, Glenora Wine Cellars is widely known for its warm hospitality and magnificent lakeside setting, and is also home to a 30 room Inn and a fine dining restaurant. Since 1977, Glenora Wine Cellars has received numerous national and international awards and has hosted thousands of visitors.



APPELLATION | Finger Lakes, NY

VARIETAL COMPOSITION | 100% Chardonnay

HARVEST DATES | September 23rd, 2017

BOTTLE DATE | February 28th, 2018

CASES PRODUCED | 306

RESIDUAL SUGAR | 0.2%

TOTAL ACIDITY | 0.58%

ALCOHOL | 13.5%

PH | 3.37