



2015 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 COMPOSITION

98% Knapp Vineyard
(*West Side, Cayuga Lake*),
2% Zugibe Vineyards
(*East Side, Seneca Lake*)

FERMENTATION DATA

Yeasts: DV10 | Temperature: 60 F
Length: 150 days

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 | Sept 22nd, 2015

BOTTLE DATE | June 7th, 2016

CASES PRODUCED | 252

RESIDUAL SUGAR | .25%

TOTAL ACIDITY | 0.68%

ALCOHOL | 13%

PH | 3.34