

BOUNDARY BREAKS

VINEYARD

CHARDONNAY *Unoaked*

Unoaked Chardonnay has a clean, fresh quality that pairs well with food. To soften the acidity in the wine, we leave the wine on the yeast after fermentation is complete. This “lees contact” adds a creaminess to the wine. The result is a bright wine with a rounded quality and no sharp edges.

As wine consumers re-discover the Chablis-style of unoaked Chardonnay, wines made in this style in the cool climate of the Finger Lakes will become increasingly popular.

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