



2013 LATE HARVEST CHARDONNAY

Our Classic Range of wines express the purest form of our winemaking style, the terroir of the Finger Lakes, and the range of grape varieties grown.



VARIETY:	100% Chardonnay.
VINEYARD:	64% Keuka Estate, 36% Volz Vineyard.
VINIFICATION:	De-Stemmed. Direct Press.
VESSEL:	60% Stainless Steel. 40% French & Hungarian Oak.
ÉLEVAGE:	9 Months Aging. French & Hungarian Oak.
DRYNESS:	Sweet. 18% Residual Sugar.
ANALYSIS:	11.6% Alc, 180 g/L R.S.

VINTAGE

The winter of 2012-2013 was average in terms of cold temperatures and the Finger Lakes did not experience any significant negative extremes. Overall bud damage was very limited. Bud break was close to normal and occurred from the end of April to the beginning of May. Warming occurred slowly with no spring frosts. Conditions were somewhat cloudy and rainy during bloom and fruit set but did not seem to impact fruit set. At the end of August the season pivoted and was much drier than normal through early October, the heart of the ripening period – ensuring a sound vintage. The 2013 vintage experienced 2575 GGDs (growing degree days) – just a tad cooler than a ten-year average (2629).

VINEYARD

Chardonnay on our Keuka vineyard was planted in 1962, 1968, 1974, and 2000 on various rootstocks (143A, 188-15, 3309). These are some of the oldest Chardonnay vines in the Finger Lakes originally planted by our founder. Vineyards on Keuka are shallow, shale-based soils which adds minerality, acidity, and elegance. 36% of the grapes come from Eric Volz Vineyard, just north across the road from Dr. Konstantin Frank's plantings on Keuka Lake. The vineyard was planted in 1985 by Walter Volz, the winery's first Vineyard Manager. This vineyard is managed by Eric Volz, current Vineyard Manager for the winery, who worked alongside his father Walter and grandfather, Dr. Konstantin Frank. Soils here are shallow with high natural acidity and high amounts of shale. The vines are planted on 3309 and 188-15 rootstocks.

ACCOLADES

Not Submitted

THE WINE

Expressive style with dominant characters of apricot, pineapple candy and elegant floral notes. It is a lighter style than the average dessert wine with a soft mouth feel.

FOOD PAIRING

Pavlova, Fresh Fruit Pies, Creamy Amaretto or Vanilla Ice Cream.

