



2017 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. 40% Barrel Fermented. Regular Bâtonnage.
VESSEL:	60% Stainless Steel. 40% French & Hungarian Oak.
ÉLEVAGE:	9 Months Aging. French & Hungarian Oak.
ANALYSIS:	13.4% Alc, 1.9 g/L R.S., 3.30 pH, 7.2 g/L TA.

VINTAGE

The 2017 vintage was a study on how much weather conditions can vary from year to year. The 2016 growing year was very hot and dry with very little precipitation. Winter before the 2017 growing season was cold but our vines survived without any damage. The growing season was cooler with ample precipitation all year long with plenty of sunshine. That made for a vintage with good production and plenty of time to develop complexity.

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.

THE WINE

The 2017 vintage rewards us with a wine complexed with ripe peach, asian pear, pineapple, ginger and a slight creaminess on the nose. The medium to full bodied mouthfeel is full of green apples, citrus and pineapple balanced just a bit with flavors from oak. Expect the flavors to linger on the palate for quite some time.

FOOD PAIRING

Lobster, White Fish, Salmon, Scallops, Veal (Grilled), Chicken (Fried, Grilled), Butter Sauces, Creamy Goat or Sheep Cheese, Light Cream Sauces, Caesar Salad



ACCOLADES
Awaiting Results

