

# SALMON RUN



## Salmon Run Chardonnay 2014

*New York's most award-winning winery since 1962*

### Winery Background

*Dr. Konstantin Frank ignited the "Vinifera Revolution", a movement that forever changed the course of wine growing in the Finger Lakes and the United States. Dr. Frank's vision, knowledge and determination are credited with elevating the New York wine industry from a state of happy mediocrity to a level that today commands world attention. Located on Keuka lake in the Finger Lakes region, Dr. Konstantin Frank Wines features some of the oldest vinifera vines in the United States and continues to produce wines of distinction and quality.*

### Vinification

The fruit is gently pressed as soon as it gets to the winery. The juice is fermented in stainless steel tanks at low temperatures to preserve the more delicate flavours. Minimal winemaking intervention and no oak influence make a vibrant easy drinking fruit-driven style.

### The Wine

Description: This fruit forward wine has a medium intensity and characters of clementine, tangerine, honey with a dry finish. The light sweetness is well balanced by a refreshing acidity and a soft mouth feel, making an easy-drinking style to enjoy with or without food.

Style:	Dry with soft mouth feel
Body:	Light to medium bodied
Vintage Influence:	Good balance between fruit notes and freshness.
Cellaring:	Drink now or cellar until 2017
Food Pairing:	Veggie quiche, grilled shrimp, tuna steak, roasted herb chicken
Analysis:	Alcohol: 12.0%, , pH: 3.14, Sugar: 0.75%, Acidity: 0.69g/100mL

