

red tail ridge winery



2010 barrel-fermented Chardonnay, Estate Grown Finger Lakes, NY

Viticulture

- Estate vineyard
- Clone 96
- 4' x 8' vine/row spacing
- VSP trellis
- Two clusters per shoot

Wine Details

- Harvested: Sept. 8th
- pH 3.34
- TA 6.0 g/L
- Cases prod: 295

Winemaking

- Fermented and aged in oak barrels
- Aged in barrels for 9 months
- Combination of older French and American Coopers utilized
- 17-20 °C ferment temp
- 13 days to completion
- 100 % ML

Tasting Notes

Restrained aromatics of toasted almond, caramel, wet granite and honey. Good viscosity on the palate with round flavors of honeydew melon, apricot and a tinge of clove. Flavors continue through the vanilla, butter and custard finish.

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