

red tail ridge winery



2008 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

- Hand harvested: Sept. 25th
- pH 3.30
- TA 6.01 g/L
- Suggested retail: \$16.99
- Cases prod: 587

Winemaking

- Fermented and aged in oak barrels
- Aged in barrels for 10 months
- Combination of older French and American Coopers utilized
- 18 °C ferment temp
- 25 days to completion
- 100 % ML

Accolades

- To be announced shortly

Tasting Notes

Fermented and aged for 10 months in 2-4 year old French and American oak barrels, this wine has obvious notes of brown spice and toasted almonds with aromas and flavors of pear, peaches and cream on the palate, and a soft prolonged finish entwined with vanilla and notes of coffee.

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