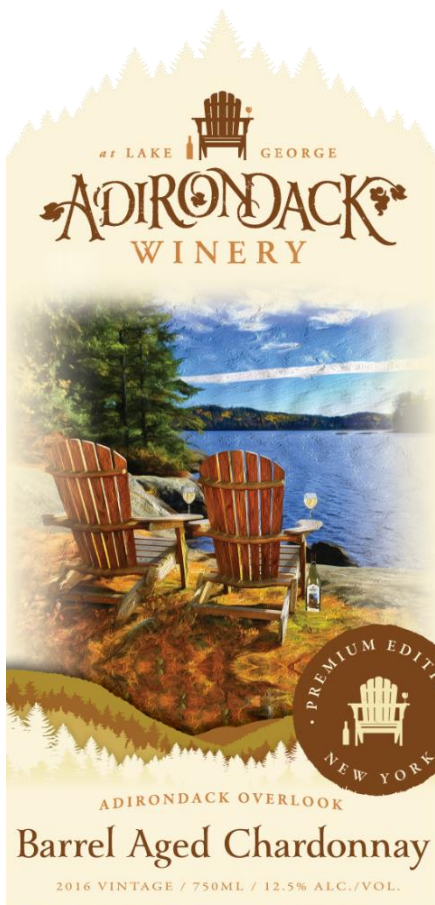


# ADIRONDACK WINERY



## BARREL AGED CHARDONNAY

*Oak-Aged, Dry White Wine*

**Appellation:**  
Finger Lakes, New York

**Vintage:** 2018  
*Harvest Date: 9/27/18*

**Grape Varietal:**  
100% Chardonnay

**Aging:** 7 months in  
American Oak Barrels

**Alc. / Vol.** 11.5%

**Residual Sugar:** 0%

**Acid:** 4.0 g/L

**pH:** 3.64

**Brix:** 18.63

**Limited Production:** *Only  
75 Cases produced*

### Tasting Notes

Aged in American Oak Barrels for eight months, this Chardonnay opens with a delightful toasted oak aroma with undertones of fresh thyme. The first sip of this reserve wine delivers crisp green apple flavors that quickly mellow and blend with pleasant buttery tones and a lasting oaky, vanilla finish.

### Food Pairing Notes

Pair it with rich dishes like steak bearnaise, veal or lamb chops, and decadent shellfish and risotto - sharp cheddar or blue cheeses also pair well.

### Label Image

Indulge in the tranquil quiet of the Adirondacks at a special spot for two overlooking Lake George.

### Wine Maker's Notes

"2018 provided many challenges for the harvest season, seeing many grapes picked off the vine a full 1-2 weeks ahead of schedule. Chardonnay was one of those grapes picked in late September to stave off rot. While the acidity was lacking, our Barrel Aged Chardonnay benefited from it. Together with malolactic fermentation, the lower acidity presents a smooth mouthfeel and collaborates well with just the right amount of oak."

A Love of Wine and Family has brought us back to our roots in the beautiful Adirondacks to share our award-winning, locally-handcrafted wines with friends new and old. From our family to yours, thank you for being a part of our story and for letting us be a part of yours!



**TASTING NOTES** / Aged in American Oak Barrels for eight months, this Chardonnay opens with a delightful light oak aroma with undertones of fresh thyme. The first sip of this reserve wine delivers crisp green apple flavors that quickly mellow and blend with pleasant coconut tones and an understated oaky, vanilla finish. Pair it with rich dishes like steak bearnaise, veal or lamb chops, and decadent shellfish and risotto - sharp cheddar or blue cheeses also pair well.

2017 / NEW YORK  
CHARDONNAY

FRONT IMAGE

Indulge in the tranquil quiet of the Adirondacks at a special spot for two overlooking Lake George.

LIMITED PRODUCTION  
198 Cases

PRODUCED & BOTTLED BY  
ADIRONDACK WINERY, LLC  
Queensbury, New York

www.AdkWinery.com  
(518) 668-WINE

VISIT OUR TASTING ROOMS ON  
LAKE GEORGE YEAR ROUND!



**GOVERNMENT WARNING:** (1) ACCORDING TO THE SURGEON GENERAL, WOMEN SHOULD NOT DRINK ALCOHOLIC BEVERAGES DURING PREGNANCY BECAUSE OF THE RISK OF BIRTH DEFECTS. (2) CONSUMPTION OF ALCOHOLIC BEVERAGES IMPAIRS YOUR ABILITY TO DRIVE A CAR OR OPERATE MACHINERY, AND MAY CAUSE HEALTH PROBLEMS.

CONTAINS SULFITES

Adirondack Winery LLC / AdkWinery.com / (518) 668-WINE

**Tasting Rooms:** 285 Canada St, Lake George, NY 12845 & 4971 Lake Shore Dr., Bolton Landing, NY 12814