

# ADIRONDACK WINERY



## Barrel Aged Chardonnay

*"Adirondack Overlook"* - Oak-Aged, Dry White Wine

### Appellation:

New York

Alc. / Vol. 11.3%

### Vintage: 2023

Harvest Date: 9/22/2023

Residual Sugar: 0%

Acid: 8.0 g/L

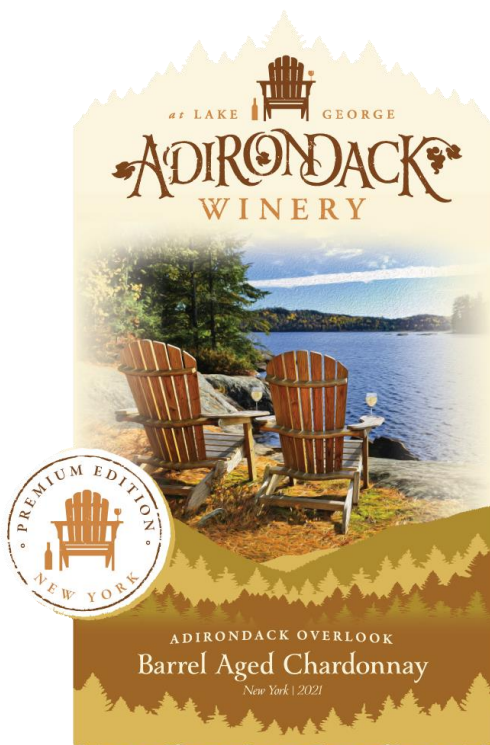
### Grape Varietal:

Chardonnay

pH: 3.83

Aging: 9 months in  
American Oak Barrels

Serving Temperature:  
47° - 52°



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!



DRY SEMI-DRY SEMI-SWEET SWEET

#### 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 bœarnaise, veal or lamb chops, and decadent shellfish and risotto - sharp cheddar or blue cheeses also pair well.

2020 / NEW YORK  
CHARDONNAY  
750ML / 13% ALC./VOL.

#### FRONT IMAGE

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

LIMITED PRODUCTION  
140 Cases

PRODUCED & BOTTLED BY  
DBA ADIRONDACK WINERY  
AT LAKE GEORGE  
Queensbury, New York  
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

**Tasting Notes:** Aged in American Oak Barrels for nine 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 bœarnaise, 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.

**Awards:** Silver at the 2017 World Value Wine Challenge, Gold at the 2015 Sommelier Challenge.

**Winemaker Notes:** Bursting with bright tropical notes on the nose, the 2023 vintage of Barrel Aged Chardonnay showcases coconut, star fruit, honeysuckle, and butter at first approach. Fermentation took 7 days in 100% American oak barrels, followed by malolactic fermentation, and kept on the lees for 4 months to provide that traditional barrel chardonnay taste.