

ADIRONDACK WINERY

BARREL AGED CHARDONNAY

“Adirondack Overlook” - Oak-Aged, Dry White Wine

Appellation:
Finger Lakes, New York

Vintage: 2020
Harvest Date: 9/19/20

Grape Varietal:
Chardonnay

Aging: 10 months in
American Oak Barrels

Alc. / Vol. 13.0%

Residual Sugar: 0%

Acid: 4.6 g/L

pH: 3.39

Brix: 18.63

Limited Production:
93 Cases Produced

Serving Temperature:
47° - 52°



Tasting Notes: Aged in American Oak Barrels for ten 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.

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 2020 vintage of Barrel Aged Chardonnay showcases coconut, star fruit, honeysuckle, and butter at first approach. This vintage started on 9/19/20 which is early for Chardonnay but due to the warm temperatures in the summer, the grapes were harvested when an ideal acidity to brix ratio was met. Fermentation took 10 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.

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 bearnaise, 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

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