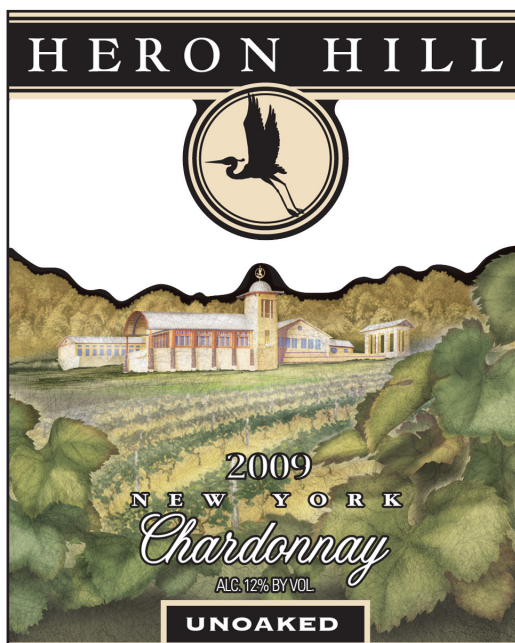


HERON HILL
WINERY



Heron Hill Winery

2009 UNOAKED CHARDONNAY



Acidity: 7.8 g/l

Alcohol: 12%

Sugar: 0.13%

pH: 3.08

Harvest Notes: 20-20.5° Brix

Harvest Date: October 6th and October 19th, 2009

Bottling Date: October 12, 2010

Release Date: October 15, 2010

Vineyard Notes: Glenora Farms and Tuller

Vineyards, west side of Seneca Lake

Appellation: New York

Fermentation: 100% Stainless Steel

Winemakers Notes: Drink now until 2013

WINE CHARACTERISTICS

A juicy and lively Chardonnay that pairs extremely well with many different foods like grilled salmon, poultry and pork. In the last few years, the appearance of unoaked or minimally oaked Chardonnay is mainly due to a backlash against the once popular heavily oaked and overtly buttery style. This is from malolactic fermentation which is a secondary fermentation that is performed by bacteria instead of yeast. The bacteria converts malic acid into lactic acid which leads to the buttery, vanilla notes. The unoaked style provides a refreshing change.

FOOD PAIRINGS

Wonderful and complete on its own chilled to 50-55°F. Matches well with all white meats and great with shellfish prepared with garlic and butter.

