

CASA LARGA

-VINEYARDS AND WINERY-

2016 Vineyard Hill Chardonnay

Unoaked
Finger Lakes

We ferment and age our very popular Vineyard Hill® Chardonnay entirely in stainless steel tanks to preserve its naturally zesty and crisp fruit characteristics.

Viticulture

Grapes. 100% Chardonnay

Appellation. Finger Lakes

Viticulture notes. We manage these types for maximum ripeness to allow their fruit and floral aromatics to intensify.

Winemaking

Winemaker. Matt Cassavaugh

Fermentation. In stainless steel tanks at cool temperature

Vintage. 2016

Alcohol by volume. 11.5%

Residual sugar. 1.0%

IRF scale. Medium Dry

Aging. In stainless steel tanks

Acidity. pH 3.3, TA 6.9 g/L

Bottle volumes. 750mL and 1.5L Magnum

Bottling dates. January 4 & 31, 2017

Production. 595 cases 750mL (to-date)

Vegan. Yes

Wine series. *Vineyard*

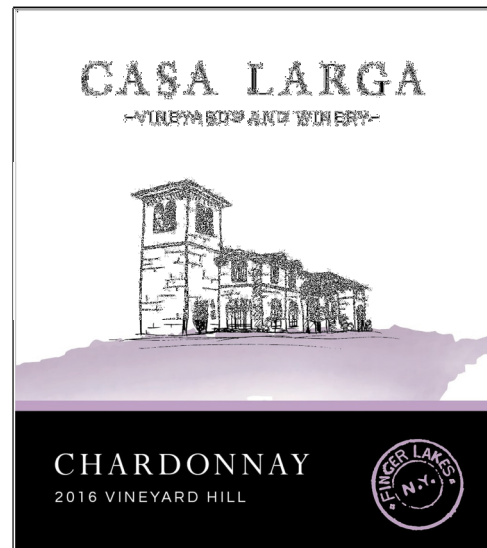
TTB ID. 16340-001-000411

UPCs. 0-89800-00104-2 (750mL),

0-89800-00114-1 (1.5L)

Year first produced: 1997

Winemaking notes. Unlike other Casa Larga Chardonnays, Vineyard Hill Chardonnay is unoaked: it is fermented and aged in stainless steel and does not undergo malolactic fermentation. This keeps tannins at a low level and preserves the naturally clean, crisp and fruit-forward expression of the variety.



Enjoying our Vineyard Hill Chardonnay

Availability. At our winery in Fairport; at selected wine and spirits stores and restaurants in New York State; at CasaLarga.com for direct shipment to residences and workplaces in 37 states.

Aging: Store at cool temperature (55°-60°F) and out of direct sunlight. This wine, like most unoaked white wines, was produced to be enjoyed while young and fresh, i.e. within roughly 2 years of bottling.

Serving temp: 55°-60°F

Tasting notes. Vineyard Hill Chardonnay is a medium-dry unoaked wine with lovely fruit aromas, a touch of minerality and a crisp finish.

Pairing suggestions. Salmon, sushi and other simply prepared fish and shellfish, cured and smoked meats, saltier cheeses.