

ADIRONDACK WINERY

Chardonnay

“*Adirondack Breeze*” – Unoaked Chardonnay

Appellation:

New York

Acid: 5.5 g/L

Vintage:

2022

pH: 3.59

Grape Varietal:

100% Chardonnay

Production:

316 Cases produced

Alc. / Vol. 12.0%

Serving Temperature:

45° - 50°

Residual Sugar: 0%

Tasting Notes

Our unoaked version of Chardonnay shows the true fruity characteristics of the New York Chardonnay grape. The wine opens with a ripe pear aroma and delivers golden delicious apple and understated citrus notes with a clean finish.

Food Pairing Notes

Best served well chilled, enjoy this wine with seared tuna, Caesar salad, ham, barbeque chicken and Brie or mild cheeses.

Label Image

Enjoy a glass of Chardonnay and an Adirondack summer breeze in a flowering field.

Winemaker Notes

Chardonnay doesn't have to be overly oaked or buttery to be great and I think we accomplish that with this wine. Our Chardonnay is crisp, with fresh white wine grape flavors that are really refreshing and enjoyable.

