

2023 RESERVE CHARDONNAY | CAYUGA LAKE

ABOUT THE WINE

THIS ELEGANT CHARDONNAY WAS FERMENTED TO DRYNESS AND THEN CAREFULLY AGED IN FRENCH OAK BARRIQUE ON FINE LEES WHERE IT COMPLETED A FULL MALOLACTIC CONVERSION. CRAFTED WITH GRAPES GROWN IN CALCAREOUS SOILS ON THE EAST SIDE OF CAYUGA LAKE IN THE HEART OF THE FINGER LAKES. A RESTRAINED EXAMPLE, THIS CHARDONNAY OFFERS JUST ENOUGH OAK TO PROVIDE TEXTURE AND COMPLEXITY WITHOUT MASKING THE BRIGHT FRUIT.

TASTING NOTES

WHITE PEACH, PEAR, CITRUS, AND NOTES OF FLINT ON THE NOSE. THE FRUIT CARRIES THROUGH TO THE PALATE WHERE IT IS MET WITH LIGHT TOAST, CITRUS NOTES AND A CREAMY TEXTURE. THE WINE FINISHES WITH LEMON ZEST, BRIGHT ACIDITY AND MINERALITY.



FINGER LAKES WINES OF DISTINCTION

DETAILS

AVA: FINGER LAKES/CAYUGA LAKE

VINEYARD: BLV HILLSIDE VINEYARD

HARVEST: 10/3/2023

ABV: 12.6%

PH: 3.40

RS: 0 G/L

TA: 6.4 G/L

BOTTLED: 9/20/2024, 25 CASES



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