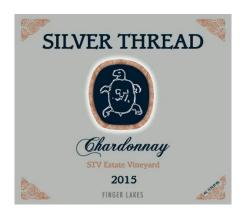


CHARDONNAY 2015



Cases produced: 134

Residual sugar: 0

TA: 5.6 g/L ph: 3.52

Tasting notes: Lemon and apple fruitiness marry with delicate French oak. Older barrels used for fermentation and aging deliver subtle nut and honey flavors and creamy mouthfeel. Above-average warmth during the vintage gives broad and mouth-filling texture.

Harvest notes: <u>100%</u> estate grapes, vines planted in 1984 (31 years old). Grapes were hand harvested in September 2015.

Winemaker notes: Barrel fermented and aged sur lie for 10 months in old French oak barrels (average barrel age 10 years). Barrels were stirred every two weeks during aging. Bottled August 2016. Drink now or cellar 5-8 years.

Release date: June 2017

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