



Penns Woods Winery



Chardonnay Reserve

After a short period of skin contact, fermentation takes place in 50% new and 50% second year French oak barrels. After full malolactic fermentation is complete, it rests on its yeast for 8 months to gain complexity and richness.

Deep golden lemon in color, this wine bursts with vibrancy on the palate with lively aromas of juicy apple, tangerine, and orange. The finish is very long, with overtones of vanilla, root spices, and pineapple.

Pairs well with Béarnaise sauce or with creamier fish entrees, especially grilled whole fish like Branzino.

French Oak