



Penns Woods Winery

Chardonnay Reserve 2015



Tasting Notes:

This wine has light honey, juicy green apple and a hint of citrus on the front of the palate with a long and bright finish. Every sip of this wine makes you love Chardonnay more! Excellent aging potential—enjoyable up to at least 5 years.

Winemaker Notes:

- 90 % stainless steel, 10% French oak
 - Battery of 6 barrels, a combination of 3-4 of the barrels is blended into the wine
- Bâtonnage: On lees and stirred every week for 6 months (both the oak and steel batches)
- Full malolactic fermentation in the barrel (no temp control, depends on power of the yeast)

Vineyard Facts:

- Rows 1-17 (lots of sunlight and heat; highest part of the vineyard)
- Year(s) Planted: Planted in the early 80's and additional vines inter-planted in 2010
- Age of Vines: 7-37 years
- Soil Type: Clay and 1-10 inch rocks; very iron rich
- Pruning Style: Double guyot
- Tonnage per Acre: Produces approx. 3 tons per acre
- Typical Harvest: Second-third week of September

Pairing Suggestions:

- Prosciutto, duck breast, pasta in a light cream sauce

Awards:

- Silver Medal: 2016 Finger Lakes International Wine Competition
- Bronze Medal: 2017 International Women's Wine Competition
- 93 Points from James Suckling of Wine Spectator