

Osmote

Chardonnay Seneca Lake



Winemaker: Ben Riccardi

Yeast: native, vineyard derived

Fermentation: natural alcoholic and malolactic fermentation

Aging: 7 months barrel aging in 400L and 500L Dargaud & Jaegle oak puncheons, all second fill.

Fining/Filtered: only bentonite clay fining for heat stability (vegan winemaking practices), sterile-filtered

Sulfites: less than 100ppm total SO₂

Grape varieties : Chardonnay

Grape yield : 3.5 tons/acre

Exposure : West-facing slopes

Soil : Alluvial glacial till, moderate + vigor

Alcohol : 13.1%

Acidity : TA 5.8 g/L pH 3.41

Residual Sugar : Less than 4 g/l

Press Notes

James Suckling

2019

90 points

2018

91 points

