

Osmote

Chardonnay Cayuga Lake



This is a single vineyard bottling from Toro Run Vineyard, which sits on the West side of Cayuga Lake. Vines planted in North and South rows on Cazenovia silt loam soils, both shale and limestone parent material.

This is stainless steel fermented and aged Chardonnay. Hand harvested and cold stored under 10c overnight. Sorted and whole cluster pressed, cold settled for about 48 hours before a fluffy racking. Racked juice held in tank at 17c for about a week until earliest signs of natural alcoholic fermentation. Long, slow fermentation with gentle chilling. Racked off heavy ferment lees after over two months of contact. Chilled to prevent malolactic fermentation, and filtered prior to bottling.

Grape varieties : Chardonnay

Vineyard age : 10-15 years old

Exposure : North, South

Soil : Silt, loam, shale, limestone

Alcohol : 12.8%

Tasting notes :

Limpid green, yellow hue. Ripe orchard fruit aromas and lees character. Bright and acidic with medium body and delivering lots of fruit flavor but also a savory edge like a hint of anise. Warm and rounded at the finish.

