



American Oak Chardonnay, 2008

Casa Larga – Keystone Series

Appellation: Finger Lakes

Tasting Notes:

Aroma: WONDERFUL BUTTER, CARAMEL AND TOASTY BOUQUET, WITH JUST A WHISPER OF PINEAPPLE.

TASTE: BUTTER AND SMOKE, MEDIUM-BODIED WITH AN APPETIZING CITRUS/GRAPEFRUIT CHARACTER IN THE FINISH.

Barrel Fermented and Aged 15 Months in American Oak

Grapes Composition: 100% Chardonnay

Type: White, *V. vinifera*

RS: 0%

Alcohol Content: 13%

Bottle Size(s): 750mL

Bottling Date:

Recent Awards:

85 Points, 2010 Wine Spectator

Food Pairings: Baked Brie, smoked salmon, potatoes and squash

Vineyard of Origin: Casa Larga

Viticulture Notes: Extra care is given to chardonnay grapes that have been identified as “Reserve Potential.” Leaf and cluster thinning are done to ensure proper ripening and full flavors.

Winemaking Notes: Juice is fermented in the sur lies style and aged 15 months in American Oak Barrels. To obtain an optimum flavor profile, Casa Larga only uses new American Oak barrels for this wine.

Home Age-ability:

Cases Produced: 100

[View this wines most current awards:](#)



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