



French Oak Chardonnay, 2010

Casa Larga – Keystone Series

Appellation: Finger Lakes

Tasting Notes:

Aroma: Toast and buttery notes with a hint of menthol or eucalyptus.

Taste: Tangy citrus, with hints of vanilla and coconut, and a long creamy finish.

Barrel Fermented and Aged 15 Months in French Oak

Grapes Composition: 100% Chardonnay

Type: White, *V. vinifera*

RS: 0.3%

Alcohol Content: 13%

Bottle Size(s): 750mL

Bottling Date:

Recent Awards:

87 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 being of the highest quality. Leaf and cluster thinning are done to ensure proper ripening and full flavors. This wine will only be produced if the vineyard manager and winemaking team deem the grapes quality high enough.

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

Home Age-ability:

Cases Produced: 134

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



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