



## Hungarian Oak Chardonnay, 2007

Casa Larga – Keystone Series

Appellation: Finger Lakes

### Tasting Notes:

**Aroma:** Subdued toasted oak that opens up wonderfully after a few minutes in the glass.

**Taste:** Green apple, with a hint of smoke and buttery finish.

### Barrel Fermented and Aged 15 Months in Hungarian Oak

**Grapes Composition:** 100% Chardonnay

**Type:** White, *V. vinifera*

**RS:** 0%

**Alcohol Content:** 13%

**Bottle Size(s):** 750mL

**Bottling Date:** August 2009

### Recent Awards:

\*No awards have been received yet for this bottling

**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 Hungarian Oak barrels. To obtain an optimum flavor profile, Casa Larga uses new Hungarian Oak barrels for this wine.

**Home Age-ability:** Now through 2012

**Cases Produced:** About 25

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



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