



American Oak Chardonnay, 2007

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: August 2009

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 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 American Oak Barrels. To obtain an optimum flavor profile, Casa Larga only uses new American Oak barrels for this wine.

Home Age-ability: Now through 2012

Cases Produced: About 25



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