



## CLV Chardonnay

Casa Larga - CLV Wines  
Appellation: Finger Lakes

**Tasting Notes:** Rich and spicy with nuances of vanilla. Medium bodied with a toasty finish. Blend of stainless steel aged chardonnay and three types of oak-aged chardonnay – American, French and Hungarian.

**Grapes Composition:** 100% Chardonnay

**Type:** White

**RS:** .8%

**Alcohol Content:** 12.5%

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

### Awards:

- 81 Points (Best Buy) – Beverage Testing Institute 2008
- Silver Medal – 2010 Finger Lakes International Wine Competition
- Silver Medal – 2010 International Eastern Wine Competition

**Food Pairings:** Rich sauces, lobster, buttered popcorn

**Viticulture Notes:** Casa Larga grows multiple blocks of chardonnay grapes, consisting of four different chardonnay clones. The grapes used to make CLV Chardonnay are selected from a particular block in the vineyard. Workers perform special leaf removal techniques to both sides of the vines for maximum sunlight exposure and air movement. The crop is specifically machine harvested to pinpoint the peak moment of harvest and exact amount of grapes to be processed. These grapes are processed immediately upon delivery to the processing room, minimizing the risk of oxidation.

**Winemaking Notes:** Fermentation in stainless steel tanks and racking off the lees. Aged in four different types of 2 and 4 year old barrels – Yugoslavian, Hungarian, American, and French. Malolactic fermentation takes place. The barrels are hand selected by taste for blending, giving the Winemaker flexibility from year to year. Crafting a non-vintage chardonnay is one of the highest forms of winemaking artistry.



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Last Revised: March, 2010