



## French Oak Chardonnay, 2007

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:** August 2009

### 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 an optimum flavor profile, Casa Larga only uses new French Oak barrels for this wine.

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

**Cases Produced:** About 135



Casa Larga Vineyards, Inc.  
2287 Turk Hill Road, P.O. Box 400, Fairport, NY 14450

[www.CasaLarga.com](http://www.CasaLarga.com)

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