

2010 Chardonnay

This wine is a blend of six different plantings of Chardonnay with approximately 50% fermented in neutral French oak and 50% in stainless steel. The barrels were topped with local beach stones during the course of fermentation. The result is a crisp, fresh Chardonnay with aromas of lemons, white peaches and fragrant sumac surrounding flavors of apples, chamomile and lemon cream. Our signature saline minerality rounds out the mouthfeel "like the breathing of a summer sea asleep upon a sandy shore." - Charles Dickens, *A Tale of Two Cities*

The 2010 vintage was completely extraordinary and is unlike any other vintage in the 35 year history of Long Island winemaking. The season began almost three weeks early as warm and dry weather gave us a beautiful spring with lots of sun and low humidity. Thankfully the season never looked back as warm temperatures and clear sunny days dominated the summer months. As the summer continued, an occasional rain gave the vines just enough water to stay healthy and strong. All of this led to an extremely early harvest. Picking began on September 1st – a full month earlier than 2009, with all varieties exhibiting stunning aromatics, intense color and divine flavors. By the time October and some cool wet weather began to roll in, most of the harvest was complete and in the cellar. An incredible vintage that is already being considered Long Island's finest to-date and has produced sublime, aromatic whites and rich, powerful reds that will last a lifetime in the bottle.

866 Cases Produced

100% Chardonnay



PERFECTING THE ART OF WINE

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