

# BELLANGELO

FINELY CRAFTED FINGER LAKES WINES

## 2013 CHARDONNAY

### 2013 GROWING SEASON SUMMARY

Wet was the defining word for the early months of the 2013 growing season. Above average rainfall lasted through June, July and the first part of August. The moisture and heat resulted in vigorous canopy growth that required a great deal of attention in the vineyards. By mid August, the wet summer gave way to an extended and beautiful dry ripening period post veraison.

Moisture pressures returned in late September, as later ripening varieties experienced site specific intensive disease pressure. In large part, the premium Seneca Lake vineyards that Bellangelo has partnered with (the Tuller, Gibson, Morris and Sawmill Creek Vineyards) were able to mitigate much of the disease pressure, and in some instances and varieties, the warm August and September enabled grapes to achieve brix levels higher than were seen in the extended and warm 2012 growing season. Temperatures dropped quickly as fall approached, and by the last of Bellangelo's Riesling harvests on November 22, 2013, the temperature was barely 20°F. Overall, 2013 was a difficult yet beautiful vintage that enabled the unique Finger Lakes combination of beautifully ripe fruit with mouth watering levels of acidity.

### TASTING NOTES & FOOD PAIRINGS

At Bellangelo, we specialize in hand-crafting small lot, authentic wines that offer a maximum expression of Finger Lakes terroir.

#### 2013 Chardonnay

**Nose:** Apple Peel, Vanilla

**Palate:** Ripe Apple, Wet Flint, Creme Brulee

**Finish:** Clean with Rounded Acidity and Saline Minerality

Bellangelo's Chardonnay is a delicious classic with restrained oak usage. Even with full malolactic fermentation, the brightness of the regions high natural acidity still comes through. This is truly a wine that is an excellent accompaniment to shellfish, poultry, and cream-based sauces.

### TECHNICAL DATA

**Composition:** Chardonnay 100%

**Vineyards:** Sawmill Creek Vineyard (100%)

**Appellation:** Seneca Lake, Finger Lakes

**Harvest Dates:** September 23, 2013

**Alcohol:** 13%

**pH:** 3.54

**TA:** 5.75 g/L

**Residual Sugar:** .2%

**Fermentation:** Barrel Fermented 70%, Fermented in Apollo Flex Tank with French Oak Staves 30%

**Malolactic Fermentation:** Full ML

**Barrel Aging:** 70% for 8 months

**Type of Oak:** Older French (80%) and American (20%)

**Bottling Date:** May 7, 2014

**Bottle:** Deadleaf Green Burgundy 750mL

**Closure:** Premium Natural Cork

**Production:** 200 cases

**Release Date:** Anticipated October 1, 2014

**Suggested Retail Price:** \$18.00

