

BELLANGELO

FINELY CRAFTED FINGER LAKES WINES

2013 UNOAKED 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 Unoaked Chardonnay

Nose: Cut Grass, Honeycomb

Palate: Citrus, Crisp Green Apples

Finish: Clean on the Palate with Slight Salinity and Minerality

Bellangelo's Unoaked Chardonnay is deliciously unique in that it utilizes the very interesting Chardonnay Musqué in the blend. Combining our fresh and crisp Chardonnay with the beautiful aromatics of the clone makes a wine that is an excellent pairing wine with shellfish and poultry, and cream-based sauces.

TECHNICAL DATA

Composition: Chardonnay 70%, Chardonnay Musqué 30%

Vineyards: Morris Vineyard (70%), Sawmill Creek Vineyard (30%)

Appellation: Seneca Lake, Finger Lakes

Harvest Dates: September 23, 2013

Alcohol: 12%

pH: 3.34

TA: 7.1 g/L

Residual Sugar: .5%

Fermentation: Stainless Steel 100%

Malolactic Fermentation: None

Barrel Aging: None

Type of Oak: None

Bottling Date: May 7, 2014

Bottle: Deadleaf Green Burgundy 750mL

Closure: Premium Natural Cork

Production: 200 cases

Release Date: Anticipated May 30, 2014

Suggested Retail Price: \$15.00

