

BELLANGELO

FINELY CRAFTED FINGER LAKES WINES

2014 CHARDONNAY

2014 GROWING SEASON SUMMARY

The story for the 2014 vintage actually begins in the early months of the new year, as the region was gripped by the now arctic air resulting in lows of -10 degrees. Consequently, crop-load was generally reduced by around 20-30% on average for vinifera varieties.

In what had been a rather wet and often very cool year, we entered September nearly two weeks behind where we traditionally are for that time of year. The extremely wet conditions contributed to enormous disease pressure. Suddenly however, as September began, we entered a period that led even the most senior viticulturist in the region to recognize that it was the best September in several decades. We ended the month with less than one inch of rain, and experienced a higher number of growing degree days than usual. September was remarkable for many days above 78 degrees, but with cool nights in the 50 degree range. October continued the trend, though with a steady cooling pattern in place. All varieties reached physiological ripeness, while retaining higher than usual levels of acidity.

TECHNICAL DATA

Composition: Chardonnay 100% (Chardonnay Musque clone 45%)

Vineyards: Sawmill Creek Vineyard (45%), Morris Vineyard (55%)

Appellation: Seneca Lake, Finger Lakes

Harvest Dates: Sawmill Creek Vineyard: September 29, 2014,

Morris Vineyard: October 1, 2014

Alcohol: 12.8%

pH: 3.25

TA: 8.5 g/L

Residual Sugar: 2 g/l

Fermentation: 25% neutral barrel fermented to create mid-palate weight, 75% fermented in stainless steel with the lees kept in suspension to enhance structure

Malolactic Fermentation: Partial ML in barrel fermented lot to balance the acidity of this wine

Type of Oak: Neutral French (100%)

Bottling Date: March 21, 2015

Bottle: Antique Green Burgundy 750mL

Closure: Premium Natural Cork

Production: 450 cases

Release Date: Anticipated January 1, 2016

