

# BELLANGELO

FINELY CRAFTED FINGER LAKES WINES

## 2015 RESERVE CHARDONNAY

### 2015 GROWING SEASON SUMMARY

Narrowly avoiding a late spring frost, the growing season of 2015 got off to a tenuous and slow start that was forced to confront a very wet June. Concern over rot and slow growth was tempered as heat accumulation began to slowly mount. Ultimately, 2015 was the warmest vintage when measured by heat accumulation since 2012. It wasn't until August that the heat accumulation became as apparent in the vineyard. Similar to 2014, the late summer period of warm dry weather helped position harvest to begin slightly earlier than in 2014.

Harvest decisions were hastened by mid-September rains that ushered in a sense of urgency for picking, and brought cooler weather as well. Fortunately, in some sites such as the Gibson Vineyard, warm pockets enabled us to prolong picking decisions in some meso-climates, and seek greater ripeness in some of our wines. In all, 2015 was challenging, but with enough warmth and sun to move phenological and sugar ripeness in the right direction.

### TASTING NOTES & FOOD PAIRINGS

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

#### 2015 Reserve Chardonnay

**Nose:** Apple pie, baking spices, hints of melon and vanilla

**Palate:** A powerful cold climate Chardonnay, with softened acidity, baked apples, vanilla and toast

**Finish:** Warm soft finish, with subtle hints of caramel apple

### TECHNICAL DATA

**Composition:** Chardonnay (100%)

**Vineyard(s):** 100% Tuller Vineyard

**Harvest Date(s):** September 16, 2015

**Alcohol:** 13.5%

**pH:** 3.35

**TA:** 5.1 g/L

**Residual Sugar:** 2 g/L

**Fermentation:** 100% French oak barrel fermentation. Aged on gross lees for 11 months.

**Malolactic Fermentation:** 100% Full ML, with a selected strain designed not to produce excessive diacetyl, or butterscotch flavors

**Oak Use and Regimen:** 100% French oak, with one new barrel and remaining previously filled barrels.

**Bottling Date:** September 4, 2016

**Bottle:** Ambe Symphony Burgundy 750

**Closure:** Premium Natural Cork

**Production:** 99 Cases

**Release Date:** May 1, 2018

**Notes:** Individually numbered bottles, bottled under the 1866 Reserve label

