



**Bottling:** 730 cases

**Blend:** 100% Chardonnay

**Harvest:** 9/18/12

**Bottled:** 9/11/13

**Alcohol:** 13%

**Residual Sugar:** 1%

## 2012 Arcturos Barrel Aged Chardonnay

Our most full-bodied white wine, this Chardonnay is the result of a great vintage and extended aging in new and 2nd use French oak barrels. It is full of flavors that are based in the Pomme fruits of the season, such as apples and pears. There is also an added twist of caramelization that comes from the wood of a great cooper.

### Vintage Overview

2012 was a great vintage for many of our white wines. The combination of perfectly ripe fruit and a longer growing season led to quality juice that was able to ferment in oak barrels until maturation.

### Flavor & Aroma

Fresh apple and pear aromas followed hints of vanilla, delicate woody spice, caramelized sugar and smooth oak in the finish.

### Aging Potential

With proper cellaring this wine will age well for five to ten years.

### Thoughts for Food

Try this wine with more full-bodied meals. We recommend pasta in cream sauce, salmon, butternut or acorn squash, lobster ravioli and cheddar cheese.

### Medals

- Gold: 2014 Finger Lakes Wine Competition
- Silver: 2013 Jefferson Cup