

STONE HILL

W I N E R Y ®



RESERVE CHARDONEL

VARIETAL INFORMATION:

Our Chardonel is the result of an exciting new hybrid grape cross between the famed Chardonnay and the popular Seyval, developed at New York's Cornell University in 1953. Select grapes, additional sur-lie aging and a higher proportion of new French oak set our Reserve Chardonel apart from our regular Chardonel. Ninety percent of the blend was aged sur-lie, "with yeast lees" in small French oak barrels to add flavor and complexity to the wine. By inserting a stainless steel paddle inside the barrel and stirring gently once every four days, our wine-maker is able to mix the wine with the dead yeast cells, or lees, which have settled to the bottom. The yeast cells slowly release a multitude of compounds that develop the wonderful, complex flavors in the wine. Our Reserve Chardonel spends one year in the oak barrels before being bottled.

TECHNICAL INFORMATION:

Alcohol - 13.2% Residual Sugar - 0.5%

TASTING INFORMATION:

The additional sur-lie aging and higher proportion of new French oak create a richer, toastier style framing the pear, citrus and guava notes of the Chardonel grape. Enjoy with roast chicken or salmon with rich butter and cream sauces or when you just want to treat yourself to the best.

AWARDS:

88 points - American Wine Society Competition

PACKAGING SPECS AND UPC:

70 cases per pallet
14 cases per pallet layer
34.3 pounds per case



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