

2017  
Steel Chardonnay



**Price Per Bottle**  
\$16.00

**Wine Composition**  
100% Chardonnay

**Appellation**  
Pennsylvania

**Alcohol by Volume**  
13 Percent

**Bottling Date**  
January 28, 2018

**Production Quantity**  
317 Cases

**Aging & Processing**  
Cold fermented in Steel Tanks

*Description*

This is a modern take on a classic French Chablis Chardonnay. Commonly referred to as “naked”, this wine is processed entirely in steel tanks instead of oak barrels. This method, along with cold-fermentation, help to retain the fruit’s character. The wine is similar to a Pinot Grigio, but is less austere and with more mouthfeel and fruit.

*Vineyard Notes*

Grapes for this wine were sourced from Equivine Farm (Coatesville, PA) and Pinnacle Ridge Winery (Kutztown, PA).

*Winemaking Notes*

The grapes from each vineyards were crushed, fermented and processed separately, then combined prior to bottling. This wine was bottled young.

*Food Pairing*

Steel Chardonnay pairs well with creamy pasta, grilled chicken, charcuterie, oysters and other types of seafood.

*Notes*

Look for tropical fruit, peach and apricot aromas and flavors. Serve. Consume this wine young, and serve chilled (40°).

*Also Try*

Sauvignon Blanc - *dry white*  
Blanc de Blancs- *sparkling dry white*  
Viognier - *dry white*