

Lakewood Vineyards Chardonnay

2017

Finger Lakes, NY, USA

Alcohol by Volume: 13.6%

Total Acidity: 7.1 g/L Residual Sugar: 0 g/L

PH: 3.53

Cases Produced: 1060 Retail Price: \$14.00

Varietal Composition: 100% Chardonnay

AVA: Finger Lakes

Barrel Treatment: Aged for 10 months in a combination of American and French oak barrels. Malo-lactic fermentation on 25%

Produced & bottled by: Lakewood Vineyards 4024 State Route 14 Watkins Glen, NY 14891 607-535-9252 www.lakewoodvineyards.com

Lakewood Vineyards is a family owned and operated farm winery established in 1988. Chris Stamp, grandson of the farm's founders, has been making the wines for each of the winery's 30 vintages. David Stamp, another grandson, oversees the grape growing, and has been working the farm his whole life. The 85 acres of vineyards includes some vines dating back to 1952, and currently consists of 15 varieties.

