



JONATHAN EDWARDS
WINERY

2010 Connecticut Chardonnay

Vineyard

Our Chardonnay vineyards were planted in 2002 and 2006. Situated directly behind the winery and on the highest site of our farm, Chardonnay is our largest planting. Our hilltop location, just miles from the coast, allows for optimal ripening conditions. The stony soil contains glacial till which gives a mineral complexity to the wine. The vineyard is fully tilled to promote excellent drainage of the soil.

Production

The grapes were hand picked, destemmed and gently pressed to separate the juice from the skins. The juice was settled at cold temperatures for 24 hours and divided into 2 lots. ½ of the juice was fermented in stainless steel and ½ was fermented in large format French oak barrels. After fermentation, all of the wine was aged in barrels. Lees were retained and stirred for added complexity and mouth feel. The wine was aged in barrels for 10 months before bottling.

Tasting Notes

Aromas of green apple, pear and vanilla lead to a smooth mouth feel and clean finish.

Technical Data

| | | |
|-----------------|--|------------|
| Alcohol | | 13.1% |
| pH | | 3.34 |
| Acidity | | 7.3 g/L |
| Brix at harvest | | 22.1° |
| Harvest Date | | 09/23/2010 |
| Production | | 1080 cases |

