

TASTING NOTES

2010 Chardonnay

750 mL

Suggested Retail: \$16

TASTING COMMENTS

Our 2010 Chardonnay was lightly oaked to promote and highlight its natural, lush characteristics. This vintage is crisp yet smooth, perfect for enjoying with a warm supper on a cool evening.

TASTING CHART

		SCALE					
BODY	(Delicate) Light	○	○	●	○	○	Full (Complex)
SWEETNESS	Dry	●	○	○	○	○	Sweet (Dessert)
ACIDITY	(Soft) Low	○	○	●	○	○	High (Crisp)
OAK	None	○	●	○	○	○	Heavy
AGING	Drink Now	○	○	●	○	○	5 years

FOOD PAIRING

New England Clam Chowder, Aged Cheddar Cheese

FRUIT SOURCE

This wine was produced with:
100% Chardonnay

DETAILS

Cases Produced: 59	pH: 3.23
Release Date: Sept 2011	Residual Sugar: 0%
Alcohol Content: 12%	Filtering: 1µ/sterile
Total Acidity: 7.8g/L	Free SO2 at bottling: 30

WINERY

Shelburne Vineyard and Winery was established in 1998 and is dedicated to using sustainable agricultural practices to produce fine, handcrafted wines. Our small state of the art winery is located near the Vermont shores of beautiful Lake Champlain.

Shelburne Vineyard

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