



# 2017 HILDA CHARDONNAY

*Our Helm Series of wines are our most distinctive wines that focus on originality made from exceedingly old vineyard sites and wines chosen from our highest quality barrels.*

*This single vineyard Chardonnay is named after Konstantin's daughter Hilda, a woman in the family known for her work ethic and her unrelenting commitment to her family.*



ACCOLADES  
Not Yet Reviewed

VARIETY:	100% Chardonnay.
VINEYARD:	Eric Volz Vineyard.
VINIFICATION:	100% Barrel Fermented. Frequent Bâtonnage. No MLF.
VESSEL:	100% French Oak.
ÉLEVAGE:	Aged 9 Months. 50% New Oak, 17% 2 <sup>nd</sup> Year Oak, 33% 3 <sup>rd</sup> Year Oak.
ANALYSIS:	13.3% Alc. 0.5 g/L Residual Sugar. 3.32 pH. 7.6 g/L TA.
PRODUCTION:	150 Cases.

## VINTAGE

The 2017 vintage was a study on how much weather conditions can vary from year to year. The 2016 growing year was very hot and dry with very little precipitation. Winter before the 2017 growing season was cold but our vines survived without any damage. The growing season was cooler with ample precipitation all year long with plenty of sunshine. That made for a vintage with good production and plenty of time to develop complexity.

## VINEYARD

The grapes from this single vineyard come from the Eric Volz Vineyard, just north across the road from Dr. Konstantin Frank's plantings on Keuka Lake. The vineyard was planted in 1985 by Walter Volz, the winery's first Vineyard Manager. This vineyard is managed by Eric Volz, current Vineyard Manager for the winery, who worked alongside his father Walter and grandfather, Dr. Konstantin Frank. Soils here are shallow with high natural acidity and high amounts of shale. The vines are planted on 3309 and 188-15 rootstocks.

## THE WINE

Highly complex with oak aromas of cedar, wood, clove, and ginger balanced beautifully with lemon curd, pineapple, and passion fruit. The palate is round and generous, and at the same time bright and zesty. A perfectly balanced oak-aged style of Chardonnay that will continue to develop over the next 10 to 15 years.

## FOOD PAIRING

Lobster, White Fish, Salmon, Scallops, Veal (Grilled), Chicken (Fried, Grilled), Butter Sauces, Creamy Goat or Sheep Cheese, Light Cream Sauces, Caesar Salad

