

SALMON RUN



CHARDONNAY RIESLING 2019

GRAPE VARIETIES

51% Chardonnay, 49% Riesling.

WINEMAKING

Immediately after harvest, the grapes are de-stemmed and pressed independently. The juice is fermented at low temperatures in stainless steel to preserve the more delicate flavors. The wine is aged in stainless steel until the following Spring, blended, and bottled without oak aging.

TASTING NOTE

This wine combines the refreshing rich texture of Chardonnay with the light-bodied crisp acidity of Riesling. Together, they form a wine expressing white flowers, honeydew melon, orange citrus, and lychee.

FOOD PAIRING

Shrimp (Grilled), Scallops (Seared), Trout, Chicken (Baked, Grilled), Apples, Asian and Thai cuisine (mild in spice), Soft Cheeses, Fruit Salads.

TECHNICAL DATA

Alcohol: 12.5%, Sweetness: 8.4 g/L (0.8%), Acidity: 7.4 g/L TA, pH: 3.51

Salmon Run is named after the majestic landlocked salmon that swim through the deep waters of Keuka Lake in the Finger Lakes wine region of New York. For over 25 years, Salmon Run wines embody the experience of the Finger Lakes producing everyday wines for everyday enjoyment.



SALMON RUN WINES

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