

SALMON RUN



CHARDONNAY 2019

GRAPE VARIETIES

100% Chardonnay.

WINEMAKING

Immediately after harvest, the grapes are de-stemmed and pressed. 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 and bottled without oak aging.

TASTING NOTE

Delicate, unoaked style of Chardonnay. Dry, crisp, and fresh with notes of green apple, lemon, apricot and peach. Refreshing, yet rich, flavors are rounded out by a pleasing citrus acidity.

FOOD PAIRING

Shrimp (Grilled), Salmon (Grilled, Roasted), Trout, Chicken (Baked, Grilled), Curries, Garlic (Roasted), Avocados, Lemon Sauces.

TECHNICAL DATA

Alcohol: 12.5%, Sweetness: 6.1 g/L (0.6%), Acidity: 8.03 g/L TA, pH: 3.59

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

9749 Middle Road Hammondsport, NY 14840 1-800-320-0735

www.drfrankwines.com