



2007 'Riserva' Chardonnay

Appellation: Long Island – 100% Chardonnay

Analysis: Brix 21.7, TA 7.2, PH 3.

Harvest: 10/23/07

Production: 79 cases

Vineyard: Wolffer Estate

Bottled: 04/15/2008

Barrel aging: 5 months in French barrique barrels

Release Notes: Fermented in French barrique barrels, the wine went well through fermentation in just 14 days. Fifty percent of the wine went through ML and the lees were stirred once a month during the aging process which lasted 5 months. The wine was filtered and fined.

The "Riserva" appeals to aficionados of big, lush Chardonnays, and it's better-suited for richer foods. The "Riserva" was fermented in French oak barrels and then aged in barrel on the yeast lees, with 50% going through a secondary, malolactic fermentation. This approach results in a fuller, richer wine with a creamy texture and ripe, toasty flavors.

About Us

Scarola Vineyards is a small Long Island Winery dedicated to sustaining a family tradition begun generations ago in Bari, Italy, where proprietor Frank Scarola's parents were farmers and winemakers. In 1960 Frank and his family came to the United States, where they settled in New York City and continued the family tradition of producing delicious Vino.

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