

STONE HILL

W I N E R Y ®



CHARDONEL

VARIETAL INFORMATION:

Our Chardonel is the result of an exciting new hybrid grape cross between the famed Chardonnay and the popular Seyval, developed at New York's Cornell University in 1953. A portion of the blend has been carefully aged by the surlie method (with yeast lees) in small French, American and Hungarian oak barrels to add flavor and complexity to the wine. By inserting a stainless steel paddle inside the barrel and stirring gently once every four days, our winemaker is able to mix the wine with the yeast cells, or lees, which have settled to the bottom. The yeast cells slowly release a multitude of compounds, which develop the wonderful, complex flavors in the wine. Our Chardonel spends eight months in the oak barrels before being bottled.

TECHNICAL INFORMATION:

Harvested late-September

Alcohol - 13.0% Residual Sugar - 0.4%

TASTING INFORMATION:

It's elegant, rich and complex, a perfect dry wine to serve with your favorite seafood, chicken and light pasta dishes. The wonderful bouquet and flavor of Chardonel are enhanced by aging "sur-lie" in small oak barrels. Pear and grapefruit with some orange marmalade is complemented by the toasted vanilla and butterscotch aroma and flavor from the oak maturation. Often compared to a rich Chardonnay, this is a wine your guests will want you to serve again and again.

AWARDS:

SILVER - 2023 Missouri Wine Competition

PACKAGING SPECS AND UPC:

70 cases per pallet - 14 cases per pallet layer

31.3 pounds per case



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