

# 2022 SIGNATURE SERIES REZ. CHARDONNAY



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WINE CLUB  
Quarterly Allotment  
Autumn 2023 Winemaker's Selection

VARIETAL COMPOSITION	Chardonnay 100%	
APPELLATION	Cape May Peninsula	
VINEYARD	Hawk Haven	
HARVEST	September 5, 2022	
	Tonnage: 1.6	Brix: 22°
TECHNICAL DATA	ABV: 12.5%	RS: 0.1%
	TA: 5.85 g/L	Ph: 3.41
COOPERAGE	9 mo. Neutral French Oak	
PRODUCTION	94 Cases	

## TASTING NOTES

An elegant Chardonnay that could stand to age a bit, if so desired. Aromas of Toasted Almond, Papaya, and Lemon Curd lead into a rich bouquet of White Peach, Pineapple, Biscotti and Apricot. On the palate, it is weighty and viscous up front, giving way to integrated oak and grape tannins with a cleansing minerality that lingers through the finish.

## PAIRING NOTES

This Chardonnay would pair nicely with hearty dishes like a creamy artichoke chicken bake or even a sweet treat like a pineapple upside down cake!

**Preferred Dish:** Baked Halibut

## WINEMAKING NOTES

For this years Chardonnay program we decided to process the single wire and double wire lots together. We did not see a large difference in the fruit and felt they would create a good product together. Some years we may process the lots separately and blend them back later, however this year both lots were processed together.

## VINTAGE NOTES

The 2022 Vintage was stellar here at Hawk Haven! Not too often do we see minimal rain, however this year we did. Not to mention it remained dry through the white and red harvest, which is almost unheard of in the coastal area! We saw excellent development in our fruit across the board, because of the high day time temps and low nighttime temps we had high sugar accumulation while still maintaining nice acid structure.

HAWK HAVEN  
Vineyard & Winery