

# 2023 SIGNATURE SERIES REZ. CHARDONNAY



WINE CLUB  
Quarterly Allotment  
Autumn 2024 Winemaker's Selection

VARIETAL COMPOSITION	Chardonnay 100%	
APPELLATION	Cape May Peninsula	
VINEYARD	Hawk Haven	
HARVEST	September 12+17, 2023	
	Tonnage: 2.6	Brix: 20°
TECHNICAL DATA	ABV: 11.4%	RS: 0.06%
	TA: 5.4 g/L	pH: 3.47
COOPERAGE	6 mo. Neutral French Oak	
PRODUCTION	129 Cases	

## TASTING NOTES

This wine has aromas of vanilla, pineapple, crème brûlée, lemon, pear, toasted coconut, and subtle oak. The flavors include vanilla, pineapple, lemon zest, white nectarine, and ground hazelnut, with a hint of oak. It has a medium body, medium acidity, and a crisp, mineral-driven mouthfeel with a firm structure. Overall, the wine is youthful, bright, and vibrant, but still needs time to fully develop and smooth out its sharp edges.

## PAIRING NOTES

Chardonnay pairs beautifully with aged cheddars, enhancing their rich flavors, and complements roasted chicken and chicken Marsala with its balanced acidity and depth, bringing out the savory notes of these dishes.

**Preferred Dish:** Chicken Marsala

## WINEMAKING NOTES

Unlike previous vintages, this one has approximately 20% stainless steel fermented Chardonnay that was later aged in barrel and blended in with the barrel fermented lots.

## VINTAGE NOTES

Since the Chardonnay is one of the first varietals to go through bud break here, it tends to be more prone to frost damage. This occurs when we see an overnight temperature that is very cold and can stunt the growth of the fruit later in the season. In 2023 we did see this a bit with lower yields in the vineyards. However, the fruit that we did have was very good!

HAWK HAVEN  
Vineyard & Winery