



2004 'Cappella' Chardonnay

Appellation: Long Island – 100% Chardonnay
Analysis: Brix 21.5, TA 6.9, PH 3.4
Harvest: 10/18/04
Production: 149 cases
Vineyard: MC Vineyards
Bottled: 08/24/05
Barrel aging: 10 months

Our "Cappella" Chardonnay was fermented and aged primarily in stainless steel tanks. This "Cappella" is for people who like their Chardonnays fresh, crisp and fruity, and it's a great match for Long Island shellfish – clams, scallops and oysters.

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.