



2009 'Cappella' Chardonnay

Appellation:	North Fork of Long Island
Blend:	77% Chardonnay - aged in stainless steel 23% Chardonnay - aged in oak
Analysis:	pH 3.25, TA 6.9, Alcohol 12.5%
Harvest:	10/31/09
Production:	190 cases
Vineyard:	Dorset Farms Vineyard
Bottled:	06/18/2010
Barrel aging:	8 months
Release:	07/1/2010

Notes: Fermented in a stainless steel tank with a maximum temperature of 69 degrees. Twenty-three percent was barrel fermented and blended back after 8 weeks. ML was strictly avoided to keep the fresh fruit characters. The wine was filtered and fined.

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.

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