



## Chardonnay

Finger Lakes AVA

The “Dirigible” series of wines gets its name from the USS Akron, a rigid airship (Dirigible) that flew over our farm in the winter of 1933. In commission for only a few years, these floating aircraft carriers were 785 feet

long, 146 feet in height and held 60 crew members, carried 3 aircraft and could cruise at a speed of 55 knots. These Dirigibles were filled with helium, making them safer than the German counterparts.

*The FIRST dry wine in the Zeppelin fleet. Flying dry and without oak, this refreshing summer wine will have you relaxing in no time with notes of citrus and a crisp finish.*

### WINEMAKING NOTES

**Bottling date:** 6/17/2021

**Cases bottled:** 286 (750ml)

**Fermentation:** Stainless Steel

**Yeast:** Varies

**Alcohol by volume:** 12%

**Labeled alcohol:** Table Wine

**Brix at harvest:** 22.5

**Residual sugar:** 0%

**IRF scale:** Dry

**TA (Titratable Acidity):** 9.9g/l

**pH:** 3.26

**Age ability:** 1-2 years. Our Dirigible series is produced with immediate consumption in mind.

**Serving temperature:** 55°-60°F

**Tasting notes:** Citrus, apple; crisp, clean finish.

**Pairing suggestions:** Sushi, Chicken, Salad

### VITICULTURAL NOTES

Grown on the west side of Seneca Lake on gravel soils. A mid-ripening variety originating in Burgundy France, and popular as a variety in nearly every growing region. Not as hardy as

Riesling, however quite consistent in vigor and quality in the Finger Lakes. It is susceptible to early frosts, so site placement is key to avoid dead air in the spring. As the most grown *Vitis vinifera*

grape in New York, this unoaked example is crisp and clean.

**Grape:** Chardonnay

**Harvest date:** Varies