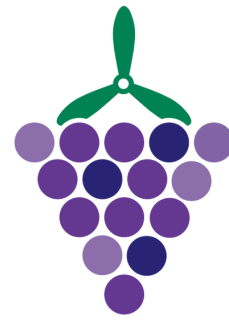


# 2025

## Chardonnay - Barrel-Fermented

Stone Fruit • Tart • Rich



Airy Acres wines reflect the terroir and the passion of life in the Finger Lakes. Grapes grown on our 3<sup>rd</sup> Generation family farm overlooking Cayuga Lake.

- 100% Chardonnay
- Vineyard locations: west side of Cayuga Lake
- Soil: Honeoye silt loam
- Hand harvested October 11th
- Inoculated yeast fermentation in French oak barrels for 28 days
- Aged 5 months in barrels on lees
- Sterile filtered

Brix: 21.5°

RS: 0.0%

Bottled: 2/12/2026

TA: 7.2 g/L

pH: 3.46

ABV: 12.2%

Cases Produced: 60

The 2025 Chardonnay is comprised of fruit from our estate vineyard, vines planted in 2020. Our vineyard site sits on Honeoye silt loam soils, a series of well-drained soils formed in loamy glacial till.

