



# *Chardonel*

A silky, lush body with zippy acidity—Chardonel has the best of both worlds. As the name suggests, one of its parent grapes is the mighty Chardonnay, crossed with the hybrid Seyval Blanc.

Chardonel was developed at Cornell University in 1953 for its winter hardiness—a trait that is typically missing in Chardonnay but is present in Seyval. This late-ripening hybrid grows all over the East Coast, parts of the Midwest and...Tennessee.

Compared to other vines, Chardonel grows very airy and spaced out. It's not as difficult as other vines—the chemistry of the fruit is perfect: It achieves nice sugar levels here in middle TN, and keeps a high acidity. It makes a lush and structured white.”

The wine is barrel fermented, goes through 100% malolactic fermentation and is aged in TN white oak for a year before release. The resulting wine has flavors of pear, apple, lemon, white peach, cream, butter, coconut and toast, with a medium body, lifted acidity and a lingering finish.

## **Quick Facts**

- Grape: Late-ripening, white wine grape
- Cross Of: Chardonnay and hybrid Seyval Blanc
- Wine Styles: Still, single varietal and blends; oaked and unoaked; some sparkling
- Aromas/Flavors: Apple, pear, lemon, pineapple, butter, cream, bread, toast
- Food Pairing: Grilled or roasted meats, creamy pasta, fresh seafood, soups and stews

We welcome you to join us in the vineyard in spring, 2025!

***-Jon & Tiffany Wuebben***