



good harbor
VINEYARDS

2008 chardonnay

With a climate similar to that of Champagne, France, it is no wonder that both Chardonnay and Pinot Noir thrive on the Leelanau Peninsula. Mild winters rich with snow fall protect and insulate the vines. The snow protection, ideal soil composition, and climatic conditions make Chardonnay and many other types of vinifera well suited for wine production in Northern Michigan. Our chardonnay is small in production compared to some of the other wines we produce but certainly has created quite a following over the years. Clean and smooth with a lovely balance of stainless steel and oak, this Chardonnay is a wonderful wine to pair with a range of cuisine.

NOSE

The aromas on this wine are subtle. Limestone from the terroir prevails with shavings of lemon rind.

PALATE

Our Chardonnay is bright and crisp and will enliven your taste buds. The bright Granny Smith Apple flavors along with the round rich mid-palate work harmoniously to leave you perfectly satisfied after each sip.

TECHNICAL DATA

variety	composition	Chardonnay
alcohol		12%
ph		3.23
ta		.75
aged		Fermented Stainless Steel then aged in neutral French Oak for 3 months

