

Pellegrini Vineyards Chardonnay
Vintage: 2005
North Fork of Long Island

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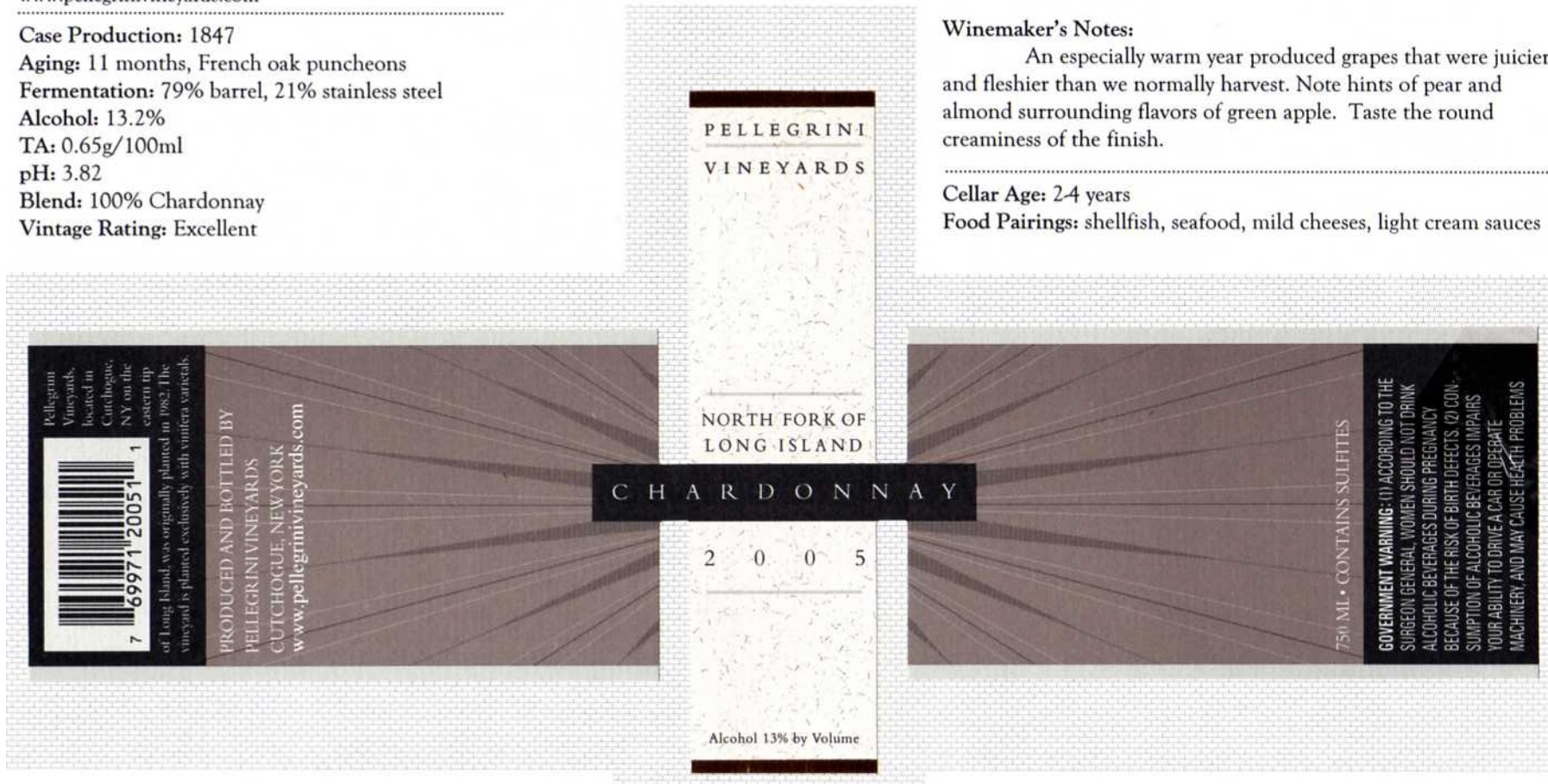
Case Production: 1847
Aging: 11 months, French oak puncheons
Fermentation: 79% barrel, 21% stainless steel
Alcohol: 13.2%
TA: 0.65g/100ml
pH: 3.82
Blend: 100% Chardonnay
Vintage Rating: Excellent

Winemaker's Notes:

An especially warm year produced grapes that were juicier and fleshier than we normally harvest. Note hints of pear and almond surrounding flavors of green apple. Taste the round creaminess of the finish.

Cellar Age: 2-4 years

Food Pairings: shellfish, seafood, mild cheeses, light cream sauces



Pellegrini Vineyards, located in Cutchogue, NY on the eastern tip of Long Island, was originally planted in 1982. The vineyard is planted exclusively with vinifera varietals.



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PELLEGRINI VINEYARDS
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CHARDONNAY

2 0 0 5

Alcohol 13% by Volume

750 ML • CONTAINS SULFITES

GOVERNMENT WARNING: (1) ACCORDING TO THE SURGEON GENERAL, WOMEN SHOULD NOT DRINK ALCOHOLIC BEVERAGES DURING PREGNANCY BECAUSE OF THE RISK OF BIRTH DEFECTS. (2) CONSUMPTION OF ALCOHOLIC BEVERAGES IMPAIRS YOUR ABILITY TO DRIVE A CAR OR OPERATE MACHINERY, AND MAY CAUSE HEALTH PROBLEMS.