



**TOP  
SELECTION**  
EST. 2000

## Nathan Kendall Chardonnay

**COUNTRY**

United States

**REGION**

New York

**GRAPE**

Chardonnay

**VINTAGE**

2022

### ABOUT THE DOMAINE

N. Kendall wines was founded in 2011 by Finger Lakes native Nathan Kendall. He is an internationally trained Winemaker who has experience in Sonoma, Willamette Valley, Waipara (NZ), Adelaide Hills (AUS), and Mosel (GER), although the plan was always to return to the shores of Seneca Lake. His passion is to create wines in an old-world style using quality grapes and minimal intervention. Having travelled throughout the world focusing on cool climate regions and varietals, the Winemaker's focus is on Riesling and Pinot noir. All lots are carefully sorted, and the pristine fruit then undergoes long spontaneous fermentations. Post fermentation, the wine ages for months on the gross lees to enhance the texture. Wines are then carefully racked, never fined, and gently filtered before bottling. The bottled wines then receive 2-3 years of bottle age to evolve and achieve the best possible expression of the Finger Lakes.

### WINEMAKING

Sourced from two vineyards on Seneca Lake. The vine age of the two sites is over 40 old. One site is on silt loam while the other is on shale stone. Naturally fermented and aged in neutral French oak barrels. Aged on the gross lees for a full year. The vine age as well as style of winemaking helps to create a richer, more textured wine.

### TASTING NOTES

Nutty and detailed, with lovely fine grained structure. Nice lemony notes with some pear and peach richness, and some fine spiciness. It shows great finesse with lovely balance and weight.



### TECHNICAL NOTES

**Alcohol by volume**  
11%