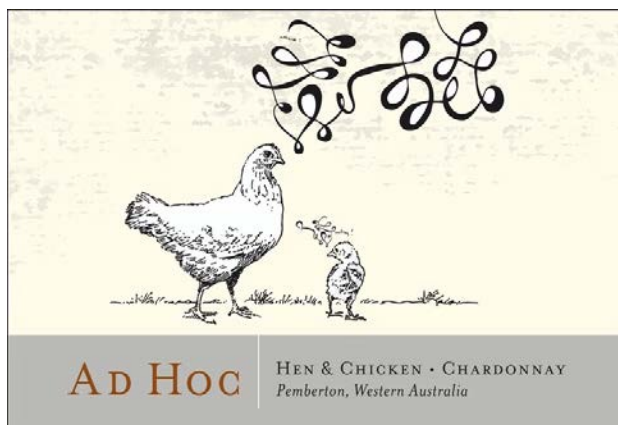




LARRY CHERUBINO WINES



2015 Hen & Chicken Chardonnay

"Big berries, little berries"

The vintage: For this vintage yields were lower than most due to wind and rain during flowering and the Indian summer that usually occurs in this region not eventuating. The fruits that were picked were of excellent quality however, resulting in some crisp and refreshing wines.

The winemaking: Fruit was hand picked, whole bunch pressed fermented with natural yeasts and aged in new and two year old French oak prior to bottling.

The wine: A pale, beautifully balanced chardonnay with hints of vanilla on the nose and cool climate acidity. Careful oak treatment has resulted in a wine of depth and balance.

Drink with: Seafood & lemon risotto.

Vineyard:	Channybearup	Technical Data	
Year Planted:	1999	Geographical Indication:	Pemberton, WA
Location:	Pemberton, WA	Variety:	Chardonnay
Vines per Hectare:	1800	Picking Date:	April 2015
Irrigation:	Yes	Alcohol:	13%
Clone/s:	Gin Gin	pH:	3.23
Rootstock:	Own	Total Acidity:	6.77 g/L
Aspect:	Northern	Residual Sugar:	0 g/L
Soils:	Genassic	Bottling Date:	December 2015
		Cellaring Potential:	5 years