

BOUNDARY BREAKS

DID YOU KNOW?

Unoaked Chardonnay is making a comeback.

- The classic, unoaked Chardonnay style originated in the Chablis region of France
- Cooler climate regions like the Finger Lakes can produce stunning examples of this style of wine.
- These wines are lighter and more refreshing than the more common oaky style of Chardonnay.

2024 Unoaked Chardonnay

WHAT MAKES UNOAKED CHARDONNAY SPECIAL

- Unoaked Chardonnay has a clean, fresh quality that pairs well with food.
- To soften the acidity in the wine, we leave the wine on the yeast bodies after fermentation is complete. This “lees contact” adds a creaminess to the wine.
- The result is a bright wine with a rounded quality and no sharp edges.

2024 VINTAGE NOTES:

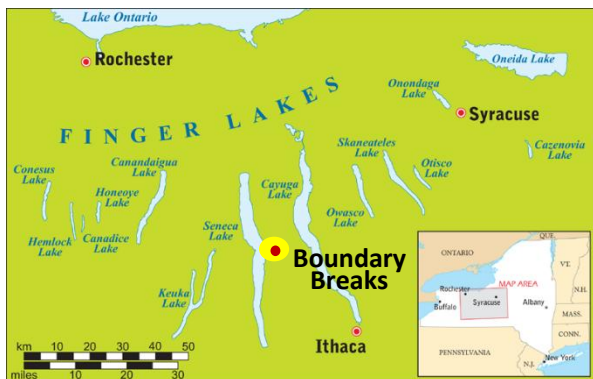
The 2024 vintage was an ideal vintage in many ways. We received the right amount of rain early in the season which was followed by a dry warm summer and an extended warm autumn with just the right amount of rain. It allowed our fruit to achieve desirable physiological ripeness which translates into great flavors in the wine.

TECHNICAL NOTES

Country: USA	Fermentation: Stainless
Region: New York	Alcohol: 13.0%
AVA: Finger Lakes	Residual Sugar: 0.0%
Varietal: 100% Chardonnay	Titrateable Acidity: 7.4 g/l
Harvest Date: Oct. 10, 2024	pH: 3.54
Brix at Harvest: 22.0	Bottling Date: May, 2025
Winemaker: Chris Stamp	Cases Produced: 700; SRP: \$20.95

SELLING POINTS: UNOAKED CHARDONNAY

As wine consumers re-discover the Chablis-style of unoaked Chardonnay, wines made in this style in the cool climate of the Finger Lakes will become increasingly popular.



ABOUT US: Boundary Breaks focuses on cool-climate grape varieties--principally Riesling, Gewurztraminer and Cabernet Franc. We began planting vines in 2009 and released our first vintage in 2013. Our wines are sold throughout the US and abroad.

WHAT MAKES OUR WINES DISTINCTIVE: Our wines possess a powerful flavor profile. We achieve this in the challenging cool climate of the Finger Lakes by ensuring our fruit achieves a maximum level of ripeness in the vineyard. Our vineyards are located in a unique microclimate near the shoreline on the east side of Seneca Lake. The lake is more than 700 feet deep and keeps our site warmer during the coldest periods of winter. Our western-facing vineyard slopes also benefit from extended afternoon sun.