



White Wine
Chardonnay
Natural, Sustainable, Vegan-Friendly
Dry
Medium Bodied
750ml



Channing Daughters Scuttlehole Chardonnay Long Island 2019

New York, U.S.

\$32.95 per bottle (\$395.40 per case)

12 bottles per case

QUANTITY

-	1	+
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Only 3 items in stock!

ADD TO CART

Bright & Crisp

Channing Daughters grow vines and create wines from over two-dozen grape varieties on a beautiful, breeze-filled 28-acre plot of land in Bridgehampton, on the South Fork of Long Island's East End.

This is a captivating and salivatingly 100% Chardonnay, both deliciously bright and crisp. This wine is fermented in stainless steel tanks with no malolactic fermentation resulting in a dry wine with flavours and aromas of minerals, apples, pears, citrus fruit and lemon curd. This fresh, unoaked wine is medium-bodied with balanced acidity and moderate alcohol. There is a creaminess that is unmistakably Chardonnay.

This wine has terrific versatility in food pairing. Comfortable with either complementary or contrasting flavours, try this wine with shellfish or wild salmon; fresh cheeses, a citrus roast chicken or a fresh salad with duck confit.

About the Winery

Channing Daughters

Atlantic breezes cool Channing Daughters vineyards creating a climate hospitable to a wide array of fascinating grape varieties. At Channing Daughters they grow and create wines from over two dozen varieties. They are the only winery on the East End growing and producing wines from Blaufrankisch, Tocai Friulano, among many other unusual grapes. Their home is a beautiful plot of land in Bridgehampton that contains twenty-eight acres of vines, a small winery and tasting room. Channing Daughters sources about fifty percent of our grapes from special sites and people on the North Fork.



Channing Daughters Winery's foremost commitment is the care of their grapevines and the quality of wine in the bottle. Their priorities are deliciousness and reflection of our place! Starting with intense and careful culture of the vines to the hand-picking of ALL grapes, gentle whole cluster-pressing of white fruit, stomping by foot with punch-down by hand of red grapes, and gravity bottling, their methods remain traditional and artisanal. Wine is grown by hand at Channing Daughters.

Nicholas Pearce Wines

1347 Danforth Ave
Toronto, ON M4J 1N1
 (416) 469-1653
 info@npwines.com

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Must be 19 years of age or older to purchase