

THE TECHNOLOGY

Developed by the New York State Agricultural Experiment Station as a cross between Chardonnay and Seyval blanc, the Chardonel grape variety offers high productivity and superior cold hardiness. The vine is vigorous and productive, producing green grapes with large clusters. It is well-suited for colder climates. Chardonel has thrived in New York and Ohio vineyards.

Inventor	Bruce Reisch
Licensees	Fleming's Nurseries & Associates Pty Ltd

THE PRODUCT

Chardonel Grape

Chardonel makes an inexpensive, crisp, dry wine with undertones of cream and butter, and a slightly floral, fruity nose. Chardonel wine is a wonderful accompaniment to lighter fare such as sea bass, sole, salmon, scallops and delicate game fowl. It also goes well as an aperitif with creamy French and Italian cheeses.

