



2018 Wessex Hundred Chardonnay

This is the first Chardonnay produced from our new Wessex Hundred planting. It features upfront aromas of baked apple, peach cobbler, and orange blossom. This is balanced by some tropical fruit notes of mango and papaya. Following the fruit are hints of vanilla, cream, and pie spices. The finish is lingering and rich. – *Matthew Meyer, Winemaker*

VINTAGE: 2018 started out with very cold temperatures in January and continued throughout most of the winter. The cold weather was followed by an unusually wet spring. Some rains coming when the vines were beginning to flower, an important process in the grape development and a time when heavy rains are not wanted. The summer was consistently hot and humid with the humidity never seeming to abate. The fall started out with drier conditions allowing for some good grape development and then towards the mid and later part of the fall the rains returned. Overall a hot, humid and wet vintage that Mother Nature throws at us occasionally to test the fortitude of the growers and winemakers.

BLEND

100% Chardonnay

HARVEST

The Chardonnay was harvested on 29 August 2018 at 21.1 Brix, 4.01 pH and .372g/L TA.

VINEYARD SOURCE

Wessex Hundred, Williamsburg, VA

FERMENTATION

The Chardonnay fermented for 16 days in stainless steel with 4F9 Yeast.

AGING

French Oak Barrels

BOTTLING DATE

16 May 2019 – 487 cases

RELEASE DATE

28 September 2019

TECHNICAL INFORMATION

12.6% Alc
3.57 pH
0.737g/L TA
0.20 RS (dry)

