



2019 Chardonnay, Virginia

STAINLESS STEEL FERMENTED

This Chardonnay is all about balance and finesse. The apple, pear, strawberry and stone fruits are well matched with the soft honeysuckle and fresh hay/straw. The citrus notes are very soft and nestle alongside the chalky minerality of the wine very elegantly. There is also a gentle nuttiness to the wine that rounds out the overall complexity. The finish is long, bright and creamy with some juicy nectarine and tropical nuances. This is my favorite Virginia Stainless Steel Chardonnay to date. – *Matthew Meyer, Winemaker*

VINTAGE: Starting with a mild winter we rolled into an early spring. In late March we started seeing temps in the 70's with just a few cooler days to follow. The spring conditions led to excellent fruit set and ultimately a bountiful crop. The summer, for Virginia, was very mild with only a few days of hot humid conditions. The Autumn was particularly dry with warm days and cool nights. From mid-September to early October we experienced very little rain which is invaluable for maturing grapes. I believe the 2019 vintage to be the best I have experienced in Virginia for my tenure here.

BLEND: 100% Chardonnay

HARVEST:

Montdomaine Chardonnay was harvested on 30th August at 20.2 brix, 3.68 pH and 6.25g/L TA.

The Mount Juliet Chardonnay was harvested on 25th August at 20.9 brix, 3.52 pH and 5.77g/L TA.

Mountain Terrace was harvested on 7th September at 22.9 Brix, 3.92 pH and 4.55g/L TA

VINEYARD SOURCING:

Montdomaine Vineyard, Charlottesville, VA – 48%

Mount Juliet Vineyard, Crozet, VA – 45%

Mountain Terrace Vineyards, Amherst, VA – 7%

FERMENTATION

The Montdomaine Chardonnay was fermented for 18 days in stainless steel with Cross Evolution Yeast. The Mount Juliet Chardonnay was fermented in stainless steel with Ferm 3C yeast for 14 days.

Mountain Terrace Chardonnay was fermented for 16 days in stainless steel with Rhone 4600 Yeast.

All three lots were fermented at cooler temperatures and did not receive any ML inoculation.

AGING: The wine was aged in 100% Stainless Steel.

BOTTLING DATE: February 2020 – 1,387 cases

RELEASE DATE: June 2020

TECHNICAL INFORMATION:

13.3% Alc

3.54 pH

6.52 g/L TA

0.06% RS (dry)

