



2018 Acte 12 of 1619 Chardonnay

This wine is a perfect reflection of how even in vintages that are considered challenging a wine can rise above the negativity to showcase exceptional balance and all the right attributes. There are subtle hints of fresh tropical fruits such as pineapple, papaya and kiwi followed by fresh strawberry. The body of the wine is rich and creamy like a triple-layer lemon vanilla cake. There is a touch of minerality and fresh herbal notes along with a pinch of nuttiness. Overall, this is one of the most balanced Acte 12 Chardonnays to date with many nuanced layers, making it a truly cohesive Chardonnay. – *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 Mount Juliet Chardonnay was harvested on 29 August 2018 at 19.7 brix, 7.68g/L TA and 3.55 pH. The Ingleside Chardonnay was harvested on 05 September 2018 at 18.4 brix, 5.25g/L TA and 3.95 pH. The Wessex Hundred Chardonnay was harvested on 29 August 2018 at 21.1 brix, 3.72g/L TA and 4.01 pH

VINEYARD SOURCE:

Mount Juliet Vineyards, Crozet, VA – 49%
Ingleside Vineyards, Colonial Beach, VA – 36%
Wessex Hundred, Williamsburg, VA – 15%

FERMENTATION: Mount Juliet Chardonnay was fermented with Mosaic Yeast for 10 days in Stainless steel. The Ingleside Chardonnay was fermented with 4F9 Yeast for 10 days in stainless steel. The Wessex Hundred Chardonnay was fermented with 4F9 Yeast for 16 days in stainless steel.

AGING: 60% French oak Barrels, 16% Concrete Eggs, “Sheldon’ and 24% Stainless Steel Drums.

BOTTLING DATE: May 2019 – 495 cases

RELEASE DATE: March 2020

TECHNICAL INFORMATION:

12.4% Alc.
3.72 pH
7.41g/L TA
0.01 RS (dry)

