



2019 Acte 12 of 1619 Chardonnay

This wine is packed with different layers and nuances. There is a layer of apples and creamy vanilla with a touch of lemon curd. After that comes a slightly herbal essence with a hint of spice and nuttiness. All these nuances are beautifully balanced on the palate with a bright and yet creamy finish that lingers for a while. The oak and stainless steel are in complete harmony with the wine and create a beautifully balanced Chardonnay. – *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: The Crown Orchard Chardonnay was harvested on 10 September 2019 at 20.9 Brix, 3.48 pH and 5.71g/L TA. Mountain Terrace Chardonnay was harvested on 14 September 2019 at 22.9 Brix, 3.92 pH and 4.55g/L TA.

VINEYARD SOURCE:

Crown Orchard and Vineyards, Coveseville, VA – 56%
Mountain Terrace Vineyards, Amherst, VA – 44%

FERMENTATION: The Crown Orchard Chardonnay fermented for 16 days in stainless steel with Rhone4600 Yeast. The Mountain Terrace Chardonnay fermented for 16 days in stainless steel with Rhone 4600 yeast.

AGING: 10 Months in 48% French oak Barrels, 44% Stainless Steel, 6% Hungarian Oak, 2% Acacia Wood.

BOTTLING DATE: July 2020 – 873 cases

RELEASE DATE: September 2021

TECHNICAL INFORMATION:

12.5% Alc.
3.62 pH
6.19g/L TA
0.01% RS (dry)

