



2019

Chardonnay

VIRGINIA

Variety

100% Chardonnay

AVA

Virginia

Vineyard

47% Shenandoah
26% Labert
17% Bardon
10% Wolf Gap

Harvest Date

September, 2018

Fermentation & Aging

Stainless steel fermenters
and barrel aged 11 months:

45% New French oak
55% Neutral oak

Technical Data

Brix at Harvest: 22
pH: 3.46
TA: 5.2 grams/L
Alc: 12.7%
RS: 0.01%

Bottled: August 7, 2019

Cases Produced: 294

VINEYARD NOTES

Shenandoah Vineyards is situated one of the best sites for viticulture in Virginia. The Blue Ridge Mountains provide a rain shadow for the valley, which means rain coming from the west is blocked, causing a very dry environment for the growing season. The soil is mostly made up of limestone, and the vineyard site is on southeastern facing slopes at an optimal elevation. The result is deeply concentrated flavors from perfectly ripe grape clusters.

WINEMAKING NOTES

The fruit in this wine is all hand harvested and brought to the winery for a cooling period prior to crushing. No commercial yeast is used during fermentation. After the wine settles, it is transferred to a combination of new and neutral French oak barrels where it undergoes full malolactic fermentation. It is then racked and aged for a total of 11 months before being bottled.

WINEMAKER'S NOTES

The 2018 Chardonnay shows off some of the advantages provided by our vineyard site at Shenandoah. The wine is full of ripe fruit flavors like yellow apple, pear, and citrus while maintain its bright acidity to provide a fully balanced Chardonnay. The 2018 can be enjoyed in its youth but will continue to develop for about 6-8 years. Try pairings like mushroom risotto, baked salmon, and roasted chicken.