



2020

Chambourcin

VIRGINIA

Varieties

75% Chambourcin
13% Merlot
12% Norton

AVA

Virginia

Vineyard

64% Adventure Farm
20% Wolf Gap
13% Valerie Hill
3% Oakencroft

Harvest Date

September, 2020

Fermentation & Aging

Stainless steel fermenters
and barrel aged 8 months:

100% Neutral Oak

Technical Data

Brix at Harvest: 24

pH: 3.63

TA: 6.7 grams/L

Alc: 12.1%

RS: 0.01%

Bottled: May 4, 2021

Cases Produced: 122

VINEYARD NOTES

The majority of fruit sourced for this wine was from Adventure Farm in Earlysville, Va. The vineyard sits at 850 ft above sea level, and consists most of light loam soil which is perfect for some of these varieties. The hills are also southern facing, giving the vines optimal sunlight to ripen the grapes and provide fresh, ripe fruit flavors.

WINEMAKING NOTES

The fruit in this wine is all hand harvested and brought to the winery for a cooling period prior to de-stemming and crushing. There is a 48-hour cold soak to extract a deep color without too much tannin. No commercial yeast is used during fermentation, and pump-overs are administered twice daily for several weeks.

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 8 months before being bottled without fining or filtering.

WINEMAKER'S NOTES

Chambourcin is a popular grape in Virginia due to its ability to easily ripen and provide rich, ripe fruit flavors. The addition of merlot and norton provide depth and acidity respectively, as well as contributing to the typical dark fruit characteristics found in a Chambourcin. Shenandoah's 2020 Chambourcin is a great example of an expressive, complex, and well balanced wine with the ability to pair with a wide range of cuisines. Try pairings like barbecued pulled pork, burgers, and mildly spicy or lower Indian dishes.