



2019 CHARDONNAY

Estate Middleburg AVA

WINEMAKING NOTES

Our Chardonnay is made from 100% grapes from Casanel Vineyards. After hand-harvesting and sorting in the vineyard, the grapes were gently transported in small lugs and were stored for one night in a cold room. The day after, the grapes were sorted again on a sorting table before pressing. Cold-settling occurred for one night, followed by alcoholic fermentation in stainless steel tank. Toward the middle of the fermentation, 32% of the juice was sent to French Burgundy barrels to finish the fermentation, while the final 68% remained in stainless steel tank. After a few weeks of “sur lie” aging (aging on the lees while in oak barrel) and a gentle “bâtonnage” (lees stirring), the wine was racked off the lees and sent back into oak barrels to continue the aging process. In July, we proceeded to protein stabilization and cold stabilization before hand-bottling on the Estate, which occurred in August.

PRODUCTION DETAILS

Vintage Year: 2019

Vineyard: 100% Casanel Vineyard – 100% Estate

Composition: 100% Chardonnay

Average Vine Age: 11 & 12 years

Appellation: AVA Middleburg

Clone: 76 & 95 (Cert)

Rootstock: 101-14 & 3309

Harvest Date: 08/30/19

Bottling Date: 08/12/2020

Fermentation: Stainless Steel

Yeast: VL3

ML: None

pH: 3.42

Alcohol: 13.0% vol.

Residual Sugar: < 0.03 g/l in glucose-fructose

Aging: 32% French oak (68% stainless steel)

New Oak: 50% (50% in new barrel & 50% in once-used French oak)

Aging Time: 11 months

Cases produced: 128 cases

Cellaring: Enjoy it now to 2024 - (medium-full body wine)