



2020 Chardonnay Estate Middleburg AVA

WINEMAKING NOTES

Our Chardonnay is made from 100% estate grapes from Block H at Casanel Vineyards. After hand-harvesting and sorting in the vineyard, our grapes were gently transported into small lugs and then 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 stainless steel tank fermentation. The first stage took place after racking the clarified juice into the fermentation vessel and was inoculated with VL2, our typical *Saccharomyces cerevisiae* yeast, and the normal procedure for alcoholic fermentation was carried out in the single stainless-steel tank.

Following fermentation, the wine was aged half in stainless steel and half in oak barrels (one new DAMY French oak barrel; two neutral DAMY French oak barrels).

In May-June, we proceeded to protein stabilize and cold stabilize before hand-bottling on the Estate in June 17, 2021.

TASTING & FOOD PAIRING NOTES

Lemon curd – pineapple – white blossoms – tropical fruits – touch of oak for a more creamy finish

Pairs well with chicken dishes, seafood, cream-based dishes, hard and soft cheeses

PRODUCTION DETAILS

Vintage Year: 2020

Vineyard: 100% Block H at Casanel Vineyard

Estate Appellation: AVA Middleburg

Composition: 100% Chardonnay Clone: French 76NC. Rootstock: 101-14, planted May 15, 2007

Average Vine Age: 14 years

Harvest Date: September 8, 2020

Bottling Date: Thursday June 17, 2021

Fermentation: 100% Stainless Steel

Yeast: VL2

ML: None

pH: 3.51 [CONFIRM PRE-BOTTLING pH with Adam]

Alcohol: 12.6% vol.

Residual Sugar: -0.59 g/l in glucose-fructose

Aging: 50% Stainless Steel: 50% in three barrels: one new and one neutral French oak DAMY barrels, AM+; one American neutral medium toast oak barrel; Aging Time: 7 months

Cases Produced: 120 cases

Cellaring: Enjoy it now to 2023—Drink it while young and fresh (light-medium body wine)