



**2021 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; one neutral DAMY French oak barrel {half of neutral barrel went to Dulce}).

In May-June, we proceeded to protein stabilize and cold stabilize before hand-bottling on the Estate on May 18<sup>th</sup> 2022.

**TASTING & FOOD PAIRING NOTES**

Lemon curd – pineapple – white blossoms – tropical fruits – touch of oak for a creamier finish  
Pairs well with a variety of chicken dishes, seafood, cream-based dishes, hard and soft cheeses

**PRODUCTION DETAILS**

Vintage Year: 2021

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: 15 years

Harvest Date: August 21, 2021

Bottling Date: May 18, 2022

Fermentation: 100% Stainless Steel

Yeast: VL2

ML: None

pH: 3.42

Alcohol: 13% vol.

Residual Sugar: -0.3 g/l in glucose-fructose

Aging: 50% Stainless steel, 50% barrel aged

Aging Time: 8 months

Cases Produced: 79 cases

Cellaring: Enjoy it now to 2024—Drink it while young and fresh (light-medium body wine)