



2019 Wessex Hundred Chardonnay

A full-bodied wine offering some pleasant aromas of peach, lemon, grapefruit and pineapple along with a floral note that transitions into a lovely fresh rose and hydrangea essence. Among the fresh fruits and flowers is a layer of creamy vanilla and caramel that then leads into a saltwater taffy character. The oak is sublimely integrated with the fruit and acidity making for a deliciously balanced wine with an elegant body and finish. – *Matthew Meyer, Winemaker*

VINTAGE: Starting with a mild winter we rolled into an early spring. In late March we started seeing temps in the 70's with just a few cooler days to follow. The spring conditions led to excellent fruit set and ultimately a bountiful crop. The summer, for Virginia, was very mild with only a few days of hot humid conditions. The Autumn was particularly dry with warm days and cool nights. From mid-September to early October we experienced very little rain which is invaluable for maturing grapes. I believe the 2019 vintage to be the best I have experienced in Virginia for my tenure here.

BLEND: 100% Chardonnay

HARVEST: The Chardonnay was harvested on 9 September 2019 at 20.2 Brix, 4.01 pH and 4.70g/L TA.

VINEYARD SOURCE: Wessex Hundred, Williamsburg, VA

FERMENTATION: The Chardonnay fermented for 14 days in stainless steel with 4F9 Yeast.

AGING: 10 months in 74% French Oak and 26% Acacia Wood.

BOTTLING DATE: July 2020 – 664 cases

RELEASE DATE: November 2021

TECHNICAL INFORMATION:

12.5% Alc
3.47 pH
6.25g/L TA
0.025% RS (dry)

