



2020 Virginia Stainless Steel Fermented Chardonnay

This wine is packed with a cornucopia of fresh bright fruits including apricot, peach, pear, and green apple with some tropical notes of kiwi, banana and pineapple. All these fruits are wonderfully enveloped in a layer of bright lemony citrus that is a nice complement to a creamy vanilla cake layer. The mouthfeel and finish of the wine are both long and fruit forward with a clean crispness that enhances the overall structure and balance. This wine will be fun to pair with many different foods! – *Matthew Meyer, Winemaker*

VINTAGE: This was a tough year on many counts. The winter started mild and was somewhat uneventful with moderate temperatures. Then in April and May Virginia was hit with some severe frosts devastating some growers. We then had a very wet start to the summer which proceeded to dry up with some extreme heat days. The rains then remerged in September making for difficult conditions with the grapes ripening. The rains did not completely dissipate for the remainder of harvest but did allow for some nice days to work.

BLEND: 100% Chardonnay

HARVEST:

The Mountain Terrace Chardonnay was harvested on 19th September at 20.1 Brix, 3.85 pH and 5.96 g/L TA. The Point Breeze Chardonnay was harvested on 7th September at 20.0 Brix, 3.60 pH and 6.06 g/L TA.

VINEYARD SOURCING:

Mountain Terrace Vineyards, Amherst, VA – 62%
The Vineyard at Point Breeze, Belle Haven, VA – 38%

FERMENTATION:

The Mountain Terrace Chardonnay fermented for 12 days in stainless steel with QA23 Yeast. The Vineyard at Point Breeze Chardonnay fermented for 14 days in stainless steel with Rhone 4600 Yeast. Both lots were fermented at cooler temperatures and did not receive any ML inoculation.

AGING: 100% Stainless Steel

BOTTLING DATE: June 2020 – 722 cases

RELEASE DATE: October 2021

TECHNICAL INFORMATION:

12.5% Alc
3.34 pH
8.09 g/L TA
0.10% RS (dry)

