



2019 Chardonnay, Monticello

LIMITED RELEASE

This is the first 100% concrete egg aged Chardonnay from The Williamsburg Winery, and I could not be happier. The wine exhibits a plethora of fresh fruits such as pineapple, pear, apple, apricot, lemon, and peach. With the fruit are some lovely notes of grass/hay, wildflowers, butterscotch, and vanilla with a bit of minerality/chalky notes. On the palate the wine is fruit forward with a wonderful balance and a lingering finish. This could end up being one of my favorite chardonnays! Thank you Sheldon(s)! – *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 Crown Orchard Chardonnay was harvested on 10 September 2019 at 20.9 brix, 3.48 pH and 5.71g/L TA

VINEYARD SOURCING:

Crown Orchard and Vineyards, Coveseville, VA

FERMENTATION:

The Mount Juliet Merlot fermented in stainless steel for 13 days with D254 Yeast.

AGING: 10 months in concrete eggs "Sheldon"

BOTTLING DATE: 14 July 2020 – 228 cases

RELEASE DATE: October 2020

TECHNICAL INFORMATION:

12.4% Alc
3.72 pH
5.24g/L TA
0.09\$ RS (dry)

