



# 2020 Chardonnay-Viognier

LIMITED RELEASE

A bright and rich wine offering a plethora of fruit characters. Initially the wine shows some pineapple, apple, pear, banana and apricot which is then engulfed with some creamy vanilla notes and bright lemon. Along with the fruits are some fresh notes of cut grass and honeysuckle giving the wine a lovely floral essence. The minerality of the wine is nicely paired with the fruits. The finish is long and bright with the lemon and tropical notes showing well. – *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:** 66% Chardonnay, 34% Viognier

**HARVEST:** The Chardonnay was harvested on 8 September 2020 at 19.6 brix, 3.87 pH and 5.74g/L TA. The Viognier was harvested on 8 September 2020 at 23.0 Brix, 4.24 pH and 4.48g/L TA.

**VINEYARD SOURCING:** Wessex Hundred, Williamsburg, VA

**FERMENTATION:** The Chardonnay fermented in stainless steel for approximately 17 days with VIN2000Yeast. The Viognier fermented for approximately 34 days in stainless steel with VIN2000 Yeast.

**AGING:** The Chardonnay was aged in concrete eggs “Sheldon” and the Viognier was aged in Acacia barrels.

**BOTTLING DATE:** June 2021 – 348 cases

**RELEASE DATE:** September 2021

**TECHNICAL INFORMATION:**

12.8% Alc  
3.58 pH  
6.70g/L TA  
0.05% RS (dry)

