



2021 Viognier-Chardonnay

LIMITED RELEASE

JAMES CITY COUNTY

A lovely balance of the tropical pineapple, banana, and mandarin orange, along with some peach, apple, and pear. The fruits nuances are wrapped within a creamy vanilla and lemon tones. Behind all of this are some fresh limestone and floral notes. The mouthfeel is a rich and fruit forward and both creamy and bright at the same time. I believe the best of both grapes are expressed well within this blend! – *Matthew Meyer, Winemaker*

VINTAGE: Overall, 2021 experienced above average temperatures in 9 of the 12 months. Except for January the winter was warmer and wetter than average. The Spring rolled in with some early rains and warm temperatures in the latter part, which was good for the development of the vines, unfortunately this was coming after a frost year and some of the primary buds were affected reducing crop yield. Virginia did experience some frost issues in 21, but not as bad as 20. The summer continued its warming trend as well as more rain than usual. Luckily the rains dissipated in the Autumn, and we had a wonderfully dry warm harvest season. The Quality was very good for the grapes we just wish there was more.

BLEND: 58% Viognier, 42% Chardonnay

HARVEST: The Viognier was harvested on 26 August 2021 at 29.8 Brix, 3.98 pH and 6.36g/L TA. The Chardonnay was harvested on 30 August 2021 at 23.6 Brix, 3.54 pH and 6.90g/L TA

VINEYARD SOURCING: Wessex Hundred, Williamsburg, VA

FERMENTATION: The Viognier and Chardonnay fermented together in stainless steel for approximately 25 days with Rhone 4600 Yeast.

AGING: A combination of stainless-steel drums and Acacia barrels.

BOTTLING DATE: May 2022 – 266 cases

RELEASE DATE: April 2023

TECHNICAL INFORMATION:

13.6% Alc
3.65 pH
6.67g/L TA
0.1% RS (dry)



The
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