

2021 Acte 12 Chardonnay

A wonderfully structured Chardonnay with notes of lemon meringue, green apple, melon and Apricots. The fruits are backed up with a touch of fresh grass, clove and pepper. There is just a hint of tropical nuances that build on the structure of the wine. The mouthfeel is full bodied, which enhances the bright clean fruit forward finish, with the fresh lemons. Overall, a well-balanced wine that should age well over the next couple years and will pair well with whatever creeps, crawls or walks out of the Chesapeake Bay. - 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: 100% Chardonnay

HARVEST:

Mt. Juliet was harvested on 01 September at 20.3 Brix, 3.54 pH and 5.67g/L TA.

The Mountain Terrace was harvested on 12 September at 22.1 Brix, 3.85 pH and 4.74g/L TA.

The Benevino Chardonnay was harvested on 26 September at 19.5 Brix, 3.83 pH and 5.94g/L TA.

Wessex Hundred was harvested on 30 August at 23.6 Brix, 3.56 pH and 6.90g/L TA.

VINEYARD SOURCE:

Mt. Juliet Vineyards, Crozet, VA – 40%

Mountain Terrace Vineyards, Amherst, VA – 37%

Benevino Vineyards, Winchester, VA – 14%

Wessex Hundred, Williamsburg, VA – 9%

FERMENTATION:

The Mt. Juliet grapes fermented in Stainless steel for 15 Days with Rhone 4600 Yeast.

The Mountain Terrace fermented in stainless steel for 16 Days with ICV Opale Yeast.

The Benevino fermented in stainless steel for 19 days with Cross Evolution Yeast.

The Wessex Hundred fermented in stainless steel for 16 days with Rhone 4600 yeast.

AGING:

7 months in 46% French Oak, 35% Stainless Steel, 19% Acacia Wood

BOTTLING DATE: May 2022

TECHNICAL INFORMATION:

12.6% Alc

3.48 pH

6.26g/L TA

0.10% RS (dry)

