



2021 RESERVE CHARDONNAY

CLARKSBURG -



WINEMAKING NOTES

A combination of several of our estate vineyards in Clarksburg, the winemaking team hand-selected the grapes for this very special bottling. Lightly pressed to avoid skin contact and retain the grapes' natural freshness, this wine expresses the beauty and complexity of Clarksburg Chardonnay.

TASTING NOTES

Classic apple and pear burst brightly from the glass, creating a juicy and fresh entry. A secondary malolactic fermentation imparts the wonderfully velvety texture that softens the wine mid-palate, along with twice monthly hand stirring to allow the wine more contact with the lees. Extended barrel aging in French and American oak leaves behind baking spices of nutmeg, cinnamon and touches of creamy caramel.

FOOD PAIRINGS

Our Reserve Chardonnay is versatile, pairing with everything from a saffron risotto to roast chicken and vegetables. Baked brie with grapes and rich cream sauces will also be a fantastic complement to the wine.

BARREL PROGRAM

Sur lie aged in American and French oak, both new and 1 year-old for 16 months, with twice-monthly battonage.

DATE RELEASED

January 2024

APPELLATION

Clarksburg

WINE PH

3.51

ACIDITY

0.64g/100ml

ALCOHOL

14.5%



