

Willowcroft Vineyard Cold Steel Chardonnay ~ 2018



Pronunciation:

Shar-dun-nay

Blend :

100% Chardonnay

Vineyard:

Parker Home 103 - 2683 lbs. of fruit
Chardonnay acreage: 1.2 acres

Our Grapes:

Chardonnay is the great white chameleon of the wine world, and can be used to make a variety of wines, from dry to sparkling. As the most planted grape in the Commonwealth, it is made in a myriad of styles, but often highlights flavors of lemon, apple, pear, and melon. Winemaking styles vary widely for this versatile and well-loved grape, even within Virginia, although it is typically dry.

Tasting Room Notes:

Medium-bodied, light citrus, dry.

Additional Facts:

- Chardonnay itself is neutral, with many of the flavors commonly associated with the wine being derived from such influences as terroir and oak
- *Vitis vinifera*
- Widely grown to its ability to do well in different climates
- Also called Aubaine, Beaunois, Gamay blanc, among many others
- Used in many sparkling wines
- DNA research from University of California suggests Chardonnay is a cross of Pinot noir and Gouais blanc (Heunisch) grape varieties
- Lean, crisp, high acidity
- Hazards are Millerandage, powdery mildew, frost, and coulure
- Coulure (pronounced coo-LYUR) is a viticultural hazard that is the result of metabolic reactions to weather conditions that causes a failure of grapes to develop after flowering. In English the word shatter is sometimes used. Coulure is triggered by periods of cold, cloudy, rainy weather or very high out-of-season temperatures.

Tasting Checklist:

Color & Depth: Pale Yellow

Nose: Citrus

Sweetness: Dry

Acidity: Medium

Body: Medium-bodied

Winemaking Notes:

Harvest: Hand-harvested / Crushed September 12, 2018

Skin Contact: None

Fermentation: Cold fermentation in stainless steel

Aging: Stainless steel 8 months

Production: 1217 Bottles

Technical:

Brix: 19.3

pH: 3.35

T.A. 6.1

Residual Sugar: <0.2%RS

Alcohol: 12%

Pairings:

- Lightly grilled/cooked and raw shellfish
- Chicken, turkey, or vegetable pastas
- Risotto with spring vegetables
- Mild, semi-soft cheeses like brie, goat's-milk cheeses, creamy Stilton