



2018 CHARDONNAY

Shenandoah Valley AVA

TECHNICAL DATA

Vineyard: Little North Mountain
Appellation: Shenandoah Valley AVA
Varietal: Chardonnay

Rootstock: 3309
Clones: 95, 96, 548 809
Barrels: neutral French Oak

Aging: 11 months
Alcohol: 13%
pH: 3.45
Cases Produced: 448

VINTAGE

The 2018 vintage was dominated by cool temperatures and higher than average rainfall throughout the growing season. In the wines this resulted in medium bodied structure, softened acidity and a more rounded fruit profile. The Whites across the board tended to be soft with rich fruit notes. The Reds have a soft dark fruit note with savory herbs on the nose.

WINEMAKER NOTES

The 2018 Chardonnay is a classically oaked Chardonnay. Fermented in French oak barrels with regular lees stirring for months following fermentation. allowed to go through roughly 90% of a malolactic fermentation, the wine continued to age in barrel for 18 months. The result is a full rich palate with strong toasted edges and creamy center, and the touch of malic acid left gives a levity to it so that the palate does not becoming cloying or flabby.

ABOUT THE WINERY

Hazy Mountain Vineyards & Brewery is located in the westernmost part of the Monticello AVA, off of the historic Route 151 Wine Trail. The Hazy Mountain Vineyard has 36 acres under vine, with the first planting occurring in 2019. Our Little North Mountain Vineyard, located in Swoope, Virginia (Shenandoah Valley AVA) has 50 acres under vine with a markedly higher elevation. Farmed and picked by hand, the Hazy Mountain fruit receives the highest attention throughout the grape-growing process. The diverse microclimates and soil conditions of each distinct vineyard site offer a true expression of terroir, where we thoughtfully plant international varietals best suited for each diverse block.

