
PARADISE SPRINGS WINERY

CHARDONNAY

2018

TECHNICAL DATA

pH: 3.51

Acid: 7.0 g/l

Alcohol: 13.1%

GRAPE SOURCES

100% Chardonnay, sourced from 100% Virginia vineyards that break down as follows: 60% Trump Vineyards and 40% Brown Bear Vineyards.

APPELLATIONS

Monticello AVA and Shenandoah AVA

HARVEST DATES

August 29 and September 13, 2018.

WINEMAKING DATA

The refrigerated grapes were destemmed and pressed into stainless steel tanks for two days to settle. After settling, the barrels were filled with the juice and each barrel was inoculated separately using 4 different yeast strains across the 28 barrels. The primary fermentation finished after about 19 days. The lees were stirred periodically during the aging process to add some creaminess to the wine. The Chardonnay aged for a total of 8 months in 20% new French oak aging using coopers Cadus and Ana Selection and the remaining 80% of the wine was aged in neutral French oak from the same two cooperages. 2018 Chardonnay was bottled on June 11, 2019.

WINEMAKER NOTES

Chardonnay is the only barrel fermented white wine at Paradise Springs. This stylistic choice is made to allow the new oak to integrate seamlessly into the wine. This process gives the wine freshness and subtle oak notes, along with tree fruits of Asian pear and Golden Delicious apples. The “batonnage” stirring of the lees as the wine ages adds a creaminess that balances out the good acidity the wine contains due to not undergoing malo-lactic fermentation.

VINTAGE NOTES

The 2018 vintage was very difficult to manage as it was one of the wettest seasons in recorded history. These types of years are typically known as winemaker’s vintages, because winemakers in our region still prevail with hard work, despite the challenges they face. Bud break came as expected in Virginia, and not quite as early as it had been the year before. Given all the rain, vineyards focused on the canopy management of the vines and had to spray for mildew and mold more than in a typical year. In order not to risk losing fruit to the weather, we took fruit earlier than usual as opposed to letting it hang on the vine longer. Although this decision left the wines a little lighter in body and alcohol, they are clean and more European in style.

