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# PARADISE SPRINGS WINERY

CHARDONNAY

2019

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## TECHNICAL DATA

pH: 3.41

Acid: 7.1 g/l

Alcohol: 13.2%

## GRAPE SOURCES

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

## APPELLATIONS

Shenandoah AVA and Monticello AVA

## HARVEST DATES

August 29 and September 9, 2019

## 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 5 different yeast strains across the 27 barrels. The primary fermentation finished after about 18 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 barrels were aged in neutral French oak from the same two cooperages. 2019 Chardonnay was bottled on June 1, 2020.

## WINEMAKER NOTES

Barrel fermenting the Chardonnay allows the small amount of new oak to integrate seamlessly into the wine. This contributes freshness and subtle oak notes, along with yellow apple and ripe quince. The “batonnage” stirring of the lees as the wine ages adds a creaminess that balances out the bright acidity the wine contains as a result of not going through a full Malo-lactic fermentation.

## VINTAGE NOTES

The beginning of the 2019 growing season started to mimic the start of the 2018 season with a normal starting bud break and a semi wet start as vegetation started pushing out. Things soon change as the season progressed with a much drier summer and intermittent heat waves in late July and August that accelerated the beginning of the harvest season by about two weeks. The white were brought in rapidly before too much acid was lost to maintain good balance in those wines. Once the red grapes harvest started the weather cooled to more of typical season and the cooler nights allowed most red grapes to retain good acidity with the high brix that were showing from the early season heat wave. Overall the 2019 vintage will be remembered as a better than average for Virginia and one of the best of that decade.

