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# PARADISE SPRINGS WINERY

CHARDONNAY

2021

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## TECHNICAL DATA

pH: 3.50

Acid: 6.1 g/l

Alcohol: 13.4%

## GRAPE SOURCES

100% Chardonnay sourced entirely from Brown Bear Vineyards

## APPELLATIONS

Shenandoah AVA

## HARVEST DATES

September 20, 2021

## 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 30 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 and to help absorb excess oxygen in order to limit sulfite use. This 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. 2021 Chardonnay was bottled on June 7, 2022.

## WINEMAKER NOTES

Barrel fermenting the Chardonnay allows the limited new oak to integrate seamlessly into the wine which contributes a lot of freshness. These subdued oak notes marry well with the apple and subtle citrus flavors. The “batonnage” stirring of the lees as the wine aged added a creaminess that balances out the bright acidity in the wine from not going through a full Malo-lactic fermentation.

## VINTAGE NOTES

It was a slow start to the growing season after a very mild winter. That helped prevent a major frost event mainly around the Charlottesville area so we were able to avoid issues at our sites. Towards the end of winter an unsettling weather pattern of warm and cool spells was trending. As the season moved to the warmer months our vineyards remained relatively dry, which stalled veraison and elongated maturity of the clusters. It remained dry through the early ripening of sparkling grapes, but occasional rainfalls and high humidity left us battling some mildew breakouts and slowed ripening at most vineyards for the rest of harvest. The other pest that was battled was the 17-year brood of cicada which likes to feed on and girdle some of the grapevine shoots. Thankfully this pest comes and goes quickly.

Overall, a good vintage comparatively for Virginia probably more in the craft of the old-world style as opposed to the 201 vintage leaning newer world in style.