

PARADISE SPRINGS WINERY

CHARDONNAY

2022

TECHNICAL DATA

pH: 3.41

Acid: 7.1 g/l

Alcohol: 13.4%

GRAPE SOURCES

100% Chardonnay sourced entirely from Brown Bear Vineyards

APPELLATIONS

Shenandoah AVA

HARVEST DATES

September 15, 2022

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 24 barrels. The primary fermentation finished after about 20 days. The lees were stirred periodically during the aging process to add some creaminess to the wine, to help absorb excess oxygen, and to keep sulfite use down. The Chardonnay aged for a total of 8 months in 15% new French oak using coopers Cadus and Ana Selection and the remaining 85% of wine was aged in neutral French oak from the same two cooperages. 2022 Chardonnay was bottled on June 12, 2023.

WINEMAKER NOTES

Barrel fermenting the Chardonnay allows a small amount of new oak to integrate seamlessly into the wine. This contributes a lot of freshness and subdued oak notes that marry well with the apple and subtle citrus flavors. The “batonnage” stirring of the lees as the wine ages adds a creaminess which balances out the bright acidity the wine contains from not going through a full malolactic fermentation.

VINTAGE NOTES

I believe the 2022 vintage will go down as one of the better vintages of the past decade. Bud break on the vines was later than normal. This along with a spell of wet cloudy weather early on seemed to push the vines about 10 days behind where they usually are for a typical vintage. This year didn't come without its challenges which presented in the way of hurricane Ian and then a second rain event in October that delayed the arrival of some late-ripening varieties. The weather however, between these two rain events was ideal for drying out, ripening, and improving the quality of the fruit in the vineyards. The combination of cool nights and heat throughout the days that continued well into late fall really gave this vintage a good push for higher quality wines.

