

PARADISE SPRINGS WINERY

CHARDONNAY

2023



TECHNICAL DATA

pH: 3.31

Acid: 6.7 g/l

Alcohol: 13.8%

GRAPE SOURCES

100% Chardonnay sourced entirely from Brown Bear Vineyards

HARVEST DATE

September 14, 2023

APPELLATIONS

Shenandoah AVA

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 20 barrels. The primary fermentation finished after about 22 days. The lees were stirred periodically during the aging process to add some creaminess to the wine and used to help absorb excess oxygen, which kept sulfite use down. 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. 2023 Chardonnay was bottled on June 3, 2024.

WINEMAKER NOTES

Barrel fermenting the Chardonnay allows the small part of new oak to integrate seamlessly into the wine, contributing a lot of freshness and subdued oak notes that marry well to those apple and subtle Asian pear flavors. The “batonnage” stirring of the lees as the wine ages adds more weight and a creaminess that balances out the bright acidity the wine contains from not going through a full Malo-lactic fermentation.

VINTAGE NOTES

The consensus is that the 2023 growing season will go down as one of our ripest and best vintages in modern Virginia winemaking history. If there was one caveat to the vintage, it would be the large reduction in overall crop yields, however this simultaneously helps with the increase in quality. A little earlier bud break paid off and elongated the growing season. For the first time in a few vintages we were also able to dodge any major spring frost damage to vines. The season progressed with a much drier summer than normal in our region and there were no true heat waves for any length of time. One important factor was the diurnal temperature shift between the warmth of the day and cooler summer nights than is typical, which helps the vines ripen at a good pace but still hold on to their acidity. As harvest progressed, we had no remnants from hurricane season to deal with which allowed us to pick when we felt the grapes were at optimal quality, not when dictated by mother nature. Overall, the 2023 vintage is shaping out to be as good as 2009 or 2019, however we will have to wait and see if it turns out to be even better.