



Chardonnay Reserve



AREA

Barboursville, Virginia
Appellation



GRAPES

100% Chardonnay



ALCOHOL LEVEL

13% vol.



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13% vol.

TYPE OF SOIL

From one parcel facing south-west 280 meters elevation, the vines grow in well drained Davidson clay loam soil of variable vigor formed from weathered greenstone, the subsoil is a slightly acidic dark red permeable

TRAINING METHOD

Double Guyot (cane pruned)

PLANT DENSITY

4.166 per hectare (1,686/acre)

YIELD

100 quintals per hectare (4 tons/acre)

VINIFICATION AND AGEING

Whole cluster pressed, juice is fermented in 2-3 years old French and American oak and the n aged for 8 months with weekly lees stirring. Malolactic fermentation it is not allowed in order to retain freshness and firm acidity.