



2019 BEVERLY'S CHARDONNAY



Varietal Composition:
100% Chardonnay

Appellation:
Coombsville

Final Chemistry:

TA: 5.4 g/L

pH: 3.5

Alcohol: 14.2%

Residual Sugar: 0.02%

Cellaring:

12 months in 50% new French oak

Production:
325 Cases

Bottled:
September 10th, 2020

Released:
March 15th, 2021

Growing Season

The growing season began with heavy rains that extended until late April, invigorating our cover crops and replenishing our soils. Warm sunny days coupled with cool nights allowed the 2019 harvest to develop at a steady rate with no major challenges. These mild conditions were ideal for our vines to slow down the ripening and preserve their freshness and acidity. Another stellar vintage where the winemaker lets the vineyard express itself.

Winemaking

Whole clustered pressed, this Chardonnay was fermented in predominately neutral oak barrels for around 30 days. Partial malolactic fermentation was allowed in order to bring some creamy characteristics to the wine to balance with the fruit. An old-world winemaking technique known as batonnage is implemented to stir in the lees (residual yeast) to add to the texture to the wine and provide a silky mid-palate.

Sensory Profile

Expressive aromas of lemon meringue, grape blossom and tangerine zest are enhanced by a refreshing mineral mouthfeel. Lushly textured, round and balanced, this Chardonnay is a great example of how old vines can add layers of complexity, great concentration and exceptional length.

