

# Madison County Chardonnay

2022

EARLY MOUNTAIN

## WINE DESCRIPTION

The 2022 Madison County Chardonnay showcases layered aromatics of baked Bartlett pear and beeswax, evolving into deeper notes of saffron, white cranberry, and wildflowers. Its savory character is accented by herbal nutmeg notes. Medium-bodied, it offers lively freshness and a gentle pithiness on the finish.

## WINEMAKER NOTE

We approach this Chardonnay with focus on freshness, precision and texture. This is a delicate line to walk, as it is easier to embrace a distinct style, such as tank-fermented and fresh, or oaky and textured. The wine was barrel fermented and aged, with primarily older French oak - and a bit of new northern European oak, cooperated in Austria. It was bottled in July after ten months of lees aging; a technique we are able to employ for texture and mouthfeel, as we modify our farming approach for favor, acidity and freshness. The result is a wine with the roundness and flavors of aging in barrel, on the lees, but also one that retains freshness and the energy of the vintage.

The 2022 vintage of Madison County Chardonnay displays the unique dynamic of season, clone and site. In 2015 we planted five different clones at Early Mountain, all of which play an important role in this wine. We rely on three of these clones for freshness and acid, while the remaining two clones, along with the Quaker run portion provide aromatic depth and texture.

## WINEMAKER

Maya Hood White

## In the Vineyard

A cool summer made for high acidities heading into the sparkling wine harvest season and dry weather at the end of August made for ideal picking conditions.

Early spring, we experienced few frost events, escaping significant fruit damage. Throughout spring and into summer, we saw typical showers, which thankfully cleared up around bloomtime, returning shortly after, resulting in a bit more of a rainy season than 2021 experienced.. As the season progressed, we saw greater variability in rainfall depending on site, throughout the state. The late season rains, leading to harvest were also accompanied by notable drying, and at times, significant diurnal shifts, which allowed for balanced vineyards to fully ripen prior to seeing the remnants of Hurricane Ian.

## COMPOSITION

99% Chardonnay  
1% Pinot Gris



## VINEYARD

Early Mountain Vineyard  
Quaker Run Vineyard

## AGING

Fermented and aged in barrel, a mix of 500L and 228L, 25% new. Older wood is French and northern European and new wood is northern European.

## CELLARING

This wine is expected to drink well for the next three to five years.

## TECHNICAL

Cases produced: 550  
Bottled: 19 July, 2022  
Yeast: Ambient  
Alcohol: 12.0%

pH: 3.37  
TA: 5.6 g/L  
RS: 1.6 g/L