



2017 Acte 12 of 1619 Chardonnay

This wine is showing some wonderful upfront tropical notes of pineapple and grapefruit followed by some cantaloupe and honey dew melon, apples, pears and a touch of fresh lemon. The fruit characters are nicely paired with some elegant floral/perfumed notes along with a soft minerality. There is a nice touch of oak that gives the wine a subtle creamy vanilla aspect while maintaining the brightness of the wine. The wine has a nice long clean finish of tropical fruits and lemon with a hint of fresh flowers. — Matthew Meyer, Winemaker

VINTAGE: A mild winter and a warmer spring were the perfect conditions for an early bud break. The summer months were a bit warmer, approximately 5 degrees on average, and not as much rain also helped to create a great vintage with an abundance of grapes. The humidity seemed to be a bit less as well helping to create very good growing conditions. In the autumn we did not see too much rain and the weather was very mild to warm. Overall 2017 was the best vintage I have experienced in Virginia

BLEND: 100% Chardonnay

HARVEST: The Fincastle Chardonnay was harvested on 30 August 2017 at 21.2 brix, .675g/L TA and 3.43 pH. Bent Mountain Chardonnay was harvested on 20 August 2017 at 18.5 brix, .694g/L TA and 3.45 pH. The Crozet Chardonnay was harvested on 28 August 2017 at 21.6 brix, .524g/L TA and 3.55 pH

VINEYARD SOURCE:

Virginia Mountain Vineyards, Fincastle, VA – 58%
Amrhein Vineyards, Bent Mountain, VA – 26%
Mt. Juliet Vineyards, Crozet, VA – 16%

FERMENTATION: Fincastle Chardonnay fermentation started in stainless steel with Exotics yeast and then racked in to French oak barrels to complete fermentation. The Bent Mountain Chardonnay was fermented in stainless steel for over 1 month with D254 Yeast. The Crozet Chardonnay was fermented in stainless steel for over 14 days with Ferm.3C Yeast, after fermentation a portion was aged in French Oak barrels and some in stainless steel.

AGING: French and Hungarian oak barrels and stainless steel.

BOTTLING DATE: May 2018

RELEASE DATE: August 2018

TECHNICAL INFORMATION:

11.8% Alc.
3.54 pH
0.716g/L TA
0.25 RS (dry))



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