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# PARADISE SPRINGS WINERY

RESERVE CHARDONNAY

2022

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## TECHNICAL DATA

pH: 3.37

Acid: 7.0 g/l

Alcohol: 13.6%

## GRAPE SOURCES

100% Virginia Chardonnay, sourced from entirely from Brown Bear Vineyards

## APPELLATIONS

Shenandoah AVA

## HARVEST DATES

September 9, 2022

## WINEMAKING DATA

The grapes were whole cluster pressed into stainless steel tanks for two days to settle. After two days, the barrels were filled with the juice and each barrel was inoculated separately using 5 different yeast strains between the 10 barrels. The primary fermentation finished after about 24 days. The wine aged for a total of 10 months in 50% new French oak using coopers Cadus and Ana Selection, and the remaining 50% of barrels were aged in neutral French oak from the same two cooperages. 2022 Reserve Chardonnay was bottled on August 21, 2023.

## WINEMAKER NOTES

The Reserve Chardonnay is barrel fermented and aged 'sur lie' in French Oak for 10 months, giving this wine more creaminess, roundness and structure than our regular Chardonnay. The Reserve Chardonnay is complexly layered with apple and pear notes up front, leading to a creamy mid-palate, and finishing with a toasty brioche note.

## VINTAGE NOTES

I believe the 2022 vintage will go down as one of the better vintages of the past decade. Bud break on the vines was later than normal. This along with a spell of wet cloudy weather early on seemed to push the vines about 10 days behind where they usually are for a typical vintage. This year didn't come without its challenges which presented in the way of hurricane Ian and then a second rain event in October that delayed the arrival of some late-ripening varieties. The weather however, between these two rain events was ideal for drying out, ripening, and improving the quality of the fruit in the vineyards. The combination of cool nights and heat throughout the days that continued well into late fall really gave this vintage a good push for higher quality wines.

