



2021 STAINLESS CHARDONNAY

Shenandoah Valley AVA

TECHNICAL DATA

Vineyard: Little North Mountain
Appellation: Shenandoah Valley AVA
Varietal: Chardonnay

Rootstock: 3309
Clones: 548, 809
Barrels: Stainless Steel

Aging: 9 months on lees
Alcohol: 13.9%
pH: 3.48
Cases Produced: 181

VINTAGE

The 2021 vintage is what I think many would consider an average season for Virginia, plenty of warm growing days and some cool wet days sprinkled in. The wines are restrained and balanced and showcase a great length to their finish. The Whites range between rounded and austere, depending on the varietal, the Chenin Blanc and Riesling both maintained a very present acidity, where the Gruner Veltliner has a far more rounded and rich mouthfeel. The Reds showed a perfect intensity of tannin and long vibrant finish.

WINEMAKER NOTES

The 2021 Stainless Chardonnay is our first release of a Chard that has been fermented and aged exclusively in stainless steel on its lees. The result is a wine that shows just how bright and vibrant a chardonnay can be. An inviting nose that carries the floral traits of clones 548 and 809, sharp acidity, green and yellow fruits that are not overly ripe on the palate. We already know this wine will become a staple of our spring and summer here on the mountain.

ABOUT THE WINERY

Hazy Mountain Vineyards & Brewery is located in the westernmost part of the Monticello AVA, off of the historic Route 151 Wine Trail. The Hazy Mountain Vineyard has 36 acres under vine, with the first planting occurring in 2019. Our Little North Mountain Vineyard, located in Swoope, Virginia (Shenandoah Valley AVA) has 50 acres under vine with a markedly higher elevation. Farmed and picked by hand, the Hazy Mountain fruit receives the highest attention throughout the grape-growing process. The diverse microclimates and soil conditions of each distinct vineyard site offer a true expression of terroir, where we thoughtfully plant international varietals best suited for each diverse block.

