



868 ESTATE VINEYARDS CHARDONNAY 2022

868 Estate Vineyards is a family-founded winery on 120 acres in Loudoun County, named for its highest elevation point at 868 feet. With 21 acres of estate vines, the winery crafts expressive, award-winning wines recognized with multiple Gold Medals at the Virginia Governor's Cup, Loudoun Wine Awards, and strong James Suckling scores.

VINTAGE NOTES

The 2022 season delivered a dry, steady growing period with minimal rainfall, reducing disease pressure and allowing exceptionally clean fruit. Consistent warmth supported balanced ripening across all three Chardonnay clones, resulting in beautifully concentrated flavors with vibrant natural acidity.

WINEMAKING NOTES

Three Chardonnay clones (809, 96, and 76) were whole-cluster pressed from two one-acre blocks and fermented separately. Half fermented in stainless steel, half in French oak, with malolactic fermentation stopped at 33%. Aged 18 months in 228L barrels (8% new), the final blend was assembled just before bottling.

TASTING NOTES

The 2022 Chardonnay offers orchard fruit, melon, and mineral aromas with layers of honeyed apricot and subtle spice. Bright, "crunchy" lemon acidity energizes the medium-bodied palate, delivering clarity and lift through a refined, detailed finish. Awarded **Gold at the Governor's Cup** and **90 points from James Suckling**.

APPELLATION	Loudoun County, Virginia
VINEYARDS	868 Estate Vineyards
VARIETAL COMPOSITION	100% Chardonnay
FERMENTATION & AGING	Whole-cluster Pressed, Fermented in Stainless Steel and French Oak, Partial Malolactic Fermentation, Aged 18 months in French Oak (8% New)
ALCOHOL	13.9%
PH	3.52
ACIDITY	6.0 g/L
RESIDUAL SUGAR	Dry



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