



DOMAINE FORTIER
VINEYARDS

DOMAINE FORTIER CHARDONNAY 2020

Domaine Fortier crafts small-lot, hand-crafted wines from its Catoctin Valley estate in Lovettsville, Virginia. With ten acres of *Vitis vinifera* and a philosophy rooted in balance and precision, the winery focuses on thoughtful viticulture and restrained winemaking to create elegant, expressive wines that reflect the purity and character of their mountain-influenced terroir.

VINTAGE NOTES

The 2020 growing season was moderate, offering steady ripening with warm days and cool evenings. Balanced rainfall supported healthy canopy development and even maturation. Chardonnay fruit achieved ideal acidity and flavor concentration, providing a strong foundation for a Burgundy-inspired style focused on texture, purity, and refined integration of oak and lees.

WINEMAKING NOTES

Whole-cluster pressed and fermented in French oak, this Chardonnay saw seven months of lees stirring for added richness. Full malolactic fermentation contributed creaminess and roundness. Using 20% new French oak, the wine was crafted without fining and only lightly filtered to preserve texture, balance, and the character of the vintage.

TASTING NOTES

The 2020 Chardonnay opens with aromas of citrus, apple, and subtle honey. Lees aging adds a soft, creamy texture balanced by fresh acidity. French oak provides gentle structure and lift, creating a harmonious palate that finishes clean, bright, and elegant, reflecting both vineyard character and Burgundian influence.

APPELLATION	Loudoun County, Virginia
VINEYARDS	Domaine Fortier Vineyards
VARIETAL COMPOSITION	100% Chardonnay
FERMENTATION & AGING	Barrel Fermentation 100% Malolactic Fermentation
ALCOHOL	13.6%
PH	3.64
ACIDITY	6.30 g/L
RESIDUAL SUGAR	Dry



DOMAINE FORTIER VINEYARDS

13235 Milltown Road, Lovettsville, VA, 20180 | (703) 870-1225
info@domainefortier.com | DomaineFortier.com | @domainefortiervineyards