# ENDHARDT VINEYARDS CHARDONNAY 2022

Endhardt Vineyards began in 2018, when Hannes and Sarah Endhardt purchased 46 acres of rugged Western Loudoun countryside. The first vines were planted in 2019, and the tasting room welcomed its first guests in the fall of 2021. Today the estate farms roughly 11 acres across two distinct blocks, guided by old-world principles: patience, minimal intervention, and a deep respect for the vineyard.

## VINTAGE NOTES

Cold spring followed by a cooler wet mid-summer. Weather turned in August/September to dry and warm allowing late seasoning ripening with an abundant harvest.

## WINEMAKING NOTES

Fermented in stainless steel with commercial yeast, then aged five months in a combination of new and neutral French oak. The wine finished dry at 0 g/L residual sugar and was filtered before bottling. [Maceration, malolactic fermentation, barrel size and % new oak to be confirmed.]

## TASTING NOTES

Aromas of green apple, honeydew, honeysuckle and unripe stone fruit. Crisp on the palate with balanced acidity and a slight honey and butterscotch finish **Awarded Silver at the Loudoun County Wine Awards and Silver in the Virginia Governor's Cup.**

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| **APPELLATION** | Loudoun County / Middleburg AVA, Virginia |
| **VINEYARDS** | 100% Endhardt Vineyards |
| **VARIETAL COMPOSITION** | 100% Chardonnay |
| **FERMENTATION** | Stainless steel, commercial yeast |
| **MACERATION** | None |
| **MALOLACTIC** | Yes |
| **AGING** | 50% second fill French oak, 50% neutral French oak for 5months. |
| **FINING & FILTRATION** | Filtered before bottling |
| **ALCOHOL** | 13.6% |
| **RESIDUAL SUGAR** | 0 g/L |
| **TOTAL ACIDITY** | [TBD] |
| **pH** | [TBD] |

BOTTLE SHOT


ENDHARDT VINEYARDS

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