2020 LINDEN VINEYARDS HARDSCRABBLE CHARDONNAY

STYLE

This vintage is classic Hardscrabble Chardonnay with apple peel and hint of vanilla aromas. Medium bodied with generous fruit in the mid palate and a pithy structured finish.

VINEYARD

Hardscrabble Vineyard is on top of the Blue Ridge at 1,300 to 1,400 feet with an eastern to southern slope. Deep, well-drained mineral soils give acidity and good structure. Primarily from old vines planted in the 1980s along with some newer (10 year old) plantings. Primarily Wente clones.

VINTAGE

Winter ended early as March warmed and quickly initiating a very early bud break. From early April to early May we were on frost alert with many close calls. May 9 (Mother's Day) finally nipped Chardonnay vines resulting in reduced yields.

Cooler than average April and May also slowed vine development, but a warm streak in June allowed for good flowering and berry set. A hot, dry mid-July slowed vine growth at just the right time. The vines were looking balanced and ready to put their energy into ripening at as veraison was soon to begin.

Late July gave us a few welcome rain showers that refreshed the vines, but those showers eventually became more steady rains and by mid-August the soils were close to saturated. This slowed the veraison process and pushed predicted harvest dates 7 to 10 days behind average. Smoke haze from the west coast fires filtered sunlight on some days.

Harvest was slow to begin. Hardscrabble Chardonnay was picked from September 15 to September 25. Juice trended towards low sugars, but had very precise acidity and good balance.

WINEMAKING

Chilled grapes were sorted, pressed, juice settled and then barrel fermented warm (70's F) in old, neutral French puncheons (500 liter size) and barrels (228 liter). No malolactic fermentation. Aged *sur lie* in barrel for 12 months, then again *sur lie* in tank for an additional 4 months. Bottled February 2022. 1,196 bottles produced. This wine will improve in the bottle for many years. Drink now though 2028. Alcohol 12.5%.