

2021 HARDCRABBLE CHARDONNAY

STYLE

White Burgundy, the birthplace of the Chardonnay grape, was Jim Law's inspiration to venture into winegrowing. Back in the 1980s Linden's style tried to emulate Burgundy. After nearly 40 vintages Linden has developed our own style based on our own place. But the one aspect that remains a constant with Burgundy is the reward from aging. There is a harmonization of texture and a complexity of aromas and flavors that can only come with time.

The 2021 Hardscrabble Chardonnay has aromas of ripe pear, cold ocean spray and earthy truffles. Medium bodied, concentrated, pithy and long.

FOOD PAIRINGS

Delicate fish, mussels and egg dishes are all excellent pairings for the 2021 Hardscrabble Chardonnay.

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 plantings from 2010, 2014, and 2016. Primarily Wente clones.

VINTAGE

Spring came in gently and predictably. A cold February was followed by a dry, mild March. Bud break was in late April, right on time. May did not follow suit as hail on May 7 damaged some emerging shoots. Fortunately, the damage was mostly cosmetic to only the base of the shoots as the clusters had not yet unfolded.

May was dry as was June and July. This made for a good crop (excellent pollination conditions) with small berries (water stressed vines), but young vines were beginning to show signs of excessive water stress (stunted growth and yellowing basal leaves).

Veraison began in late July under ideal conditions: hot and dry. Mid-August presented a big shift with humid, wet nights and frequent quick, hard showers. This slowed the ripening process and elevated disease pressure. Mid-September gave us the ripening window we were waiting for with sunny days and cool nights. Harvest for Hardscrabble Chardonnay was September 15 through 27.

WINEMAKING

Chilled grapes were sorted, pressed, juice settled and then barrel fermented warm (70's F) in neutral French barrels. No malolactic fermentation. Aged sur lie in barrel for 12 months, then again sur lie in tank for an additional 4 months. Bottled January 2023. 2,530 bottles produced. This wine will improve in the bottle for many years. Drink now though 2032. Alcohol 12.5%. Released June 2026.