

Sparkling Reserve

Brut Sparkling Wine

Trump **T** Winery

CHARLOTTESVILLE, VIRGINIA

Tasting Notes:

The mousse of this sparkling is well integrated and bursts upon tasting. Balanced fruit on the nose of fresh lemon cream, poached pears, and notes of hazelnut and vanilla from barrel aging in neutral french oak. The extended time on its lees enrich this wine and create a full bodied sparkling with aromas of toasty brioche.

Terroir

This wine is made from 100% estate-grown fruit. Our vines are sheltered in the foothills of Carter's Mountain in the Monticello American Viticultural Area (AVA).

Winemaking:

Our signature sparkling wine, made using the vintage Méthode Champenoise process, showcases the best techniques and aging methods. It's crafted from chardonnay grapes harvested from our oldest vineyard block with a north-facing slope, preserving acidity and promoting slow maturation. We select grapes at peak ripeness, gently press them to recover only the coeur de cuvee, ideal for aging. The wine ages on tirage for 5 years, allowing the true champenoise flavors to flourish. Finally, a minimal dosage at disgorging creates a balanced, rich, and delightful Brut-style wine.



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VINTAGE

2017

CASE PRODUCTION

475

APPELLATION

MONTICELLO
100% ESTATE GROWN

VARIETALS

100% CHARDONNAY

PH

3.18

TA

10.55 G/L

ALC

12.5%

BOTTLED

OCTOBER 2023

COOPERAGE

STAINLESS STEEL
FRENCH OAK

New Release!

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Chardonnay

Monticello White Wine

Trump **T** Winery
CHARLOTTESVILLE, VIRGINIA

[click here for videos!](#)

Tasting Notes:

Our Chardonnay is both fresh and creamy and has notes of citrus, green apple, white peach, and vanilla. Enjoy with roasted chicken, salads, fresh seafood, and cream sauces.

Terroir

This wine is made from 100% estate-grown fruit. Our vines are sheltered in the foothills of Carter's Mountain in the Monticello American Viticultural Area (AVA).

Winemaking:

Chardonnay is hand-harvested early in the morning and whole cluster pressed. The juice is cold settled then partially fermented in stainless steel tanks before finishing in a portion of french oak. No malolactic fermentation preserves freshness while mixing of the lees at the end of the alcoholic fermentation for 1-2 months rounds out the mouth and builds great structure. Aging occurred in 75% in stainless steel and 25% French oak barrels.



VINTAGE

2022

CASE PRODUCTION

3,650

APPELLATION

MONTICELLO
100% ESTATE GROWN

VARIETALS

100% CHARDONNAY

PH

3.42

TA

6.2 G/L

ALC

13.3%

BOTTLED

AUGUST 2021

COOPERAGE

80% STAINLESS STEEL
20% FRENCH OAK

Silver



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