

Chardonnay Reserve

Monticello White Wine

Trump **T** Winery

CHARLOTTESVILLE, VIRGINIA

Tasting Notes:

Using our premium Chardonnay blocks with the highest elevation, vine density, and maturity, this Chardonnay Reserve brings a new style of chardonnay to the Trump Winery portfolio. Big in mouthfeel and creamy on the palate while still having nice acidity, this wine has notes of lemon, baked apple, vanilla, and butterscotch.

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 fermented in stainless steel tanks. After fermentation was almost complete, French oak barrels were filled and left to complete. This wine underwent a 100% malolactic fermentation to soften acidity and improve mouthfeel and later aged for 12 months in oak barrels.



VINTAGE

2021

CASE PRODUCTION

1,169

APPELLATION

MONTICELLO
100% ESTATE GROWN

VARIETALS

100% CHARDONNAY

PH

3.5

TA

5.6 G/L

ALC

13.3%

BOTTLED

APRIL 2023

COOPERAGE

100% FRENCH OAK

Silver



Silver



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