



7 LADY VINEYARDS

2023 Chardonnay

Virginia



Winemaker Notes

Soft aromas of honeycomb, ripe green apple, and apricot introduce this wine with inviting warmth. The palate follows with a smooth, rounded texture accented by lemon meringue, fresh apple, and delicate tropical notes. A touch of balanced acidity and refined minerality create harmony, for a Chardonnay that truly speaks clearly of its terroir, uniting depth and elegance.

Season

2023 was a standout vintage for Virginia winemaking. A mild spring gave way to a warm, dry summer that drove exceptional concentration and vibrant acid chemistry.

Stable late-season weather allowed the fruit to hang to full ripeness without disease pressure, producing wines of remarkable intensity and balance.

Winemaking

Whole cluster direct pressed. Settled and racked off gross lees. Ambient fermentation inoculation. Wine split into two lots — one tank fermented, one barrel fermented. Fermented warm for 30 days. Aged in stainless tank and barrel for 9 months.

Varietals:	98% Chardonnay, 1% Petit Manseng, 1% Viognier
Appellation:	Virginia
Fermentation:	Mix of stainless tank and barrel
Oak Maturation:	20% new Austrian oak
Alcohol:	12%
pH:	3.52
Total Acidity:	5.5 g/L
Residual Sugar:	0.1%
Case Production:	900 Cases