



BLACK ANKLE

vineyards

2023 RESERVE CHARDONNAY

WINE PROFILE:

The nose opens with an inviting toasty character, layered with warm, nutty aromas that are a signature of its barrel fermentation. On the palate, this Chardonnay strikes a beautiful balance between brightness and depth. Crisp lemon and lively citrus zest give a burst of freshness, complemented by the wine's vibrant, mouth-watering acidity. A subtle minerality adds structure and finesse, enhancing the wine's crisp, clean finish. The influence of 9 months in barrel is evident yet well-integrated, adding richness and complexity without overwhelming the delicate fruit flavors. The result is a sophisticated and well-rounded Chardonnay that showcases both its refined oak influence and its inherent freshness.

ABOUT THE VINTAGE/GROWING SEASON:

2023 was a really great growing season, in fact we almost got too much of a good thing. We had a little bit of rain here and there in the early summer followed by a long, hot dry spell during the middle of the season. The lack of rain meant smaller grapes, and in turn a much higher skin to juice ratio. The wine that we've tasted out of the of the 2023 vintage has been fantastic. The dry weather, though, did push our soil's lack of water holding capacity to its limits. Some of our vines did begin showing small signs of drought stress. To combat this in the future, we've started adding compost next to our vines to increase the water holding capacity just enough to keep our vines healthy, but still working hard.

WINEMAKING NOTES:

Estate-grown and sustainably farmed, our grapes are tended by hand throughout the growing season and are harvested by hand in the fall. After an overnight rest in the cool winery, the Chardonnay wine grapes are sorted, de-stemmed, and are gently whole-cluster pressed before the juice is transferred into oak barrel for fermentation and aging.

VARIETAL:

100% Chardonnay

ABV: 13.5%

HARVESTED:

September 1

BOTTLED: Spring 2024

CASES: 196

VINES PER ACRE: 1895

ELEVAGE

Fermented and aged 9 months in oak barrel, 100% new

GEOLOGY:

Decomposing Slate laced with veins of quartz

WINEMAKERS:

Ed Boyce & Sarah O'Herron



14463 Black Ankle Rd, Mt Airy, MD 21771 | blackankle.com |
info@blackankle.com | (301) 829-3338 | [@blackanklevineyards](https://www.instagram.com/blackanklevineyards)