BLACK ANKLE
vineyards

2024 RESERVE CHARDONNAY



WINE PROFILE:

Full-bodied and richly textured, this Chardonnay offers vibrant notes of key lime, lemongrass, ripe apricot, and crisp Granny Smith apple. Delicate hints of chamomile and honeysuckle emerge as the wine opens in the glass, adding layers of complexity and elegance. A beautiful balance of bright fruit, fresh citrus, and soft floral notes makes this wine a perfect pairing for a classic Maryland crab cake.

ABOUT THE VINTAGE/GROWING SEASON:

Winter was great, spring was beautiful, and we missed all of the frost. We got a big drought early in the season (we usually like a small drought if we can be picky about it). Our older vines struggled through the drought, resulting in a lower yield for those guys. We went 20 years without fertilizing these vines, and after the droughts in 2023 and 2024, we decided to start adding compost to our older vines to help give them that needed boost. Our younger vines at Live Edge, Tortuga, and Black Ankle embraced the drought and showed us fantastic fruit. The harvest started out dry, and actually resulted in the most beautiful white wines we've seen to date. The reds from Merlot all the way through to Cabernet Franc were excellent, and right when we were ready to pick Cabernet Sauvignon, we got 8 straight days of rain thanks to the remnants of a hurricane down south. Thanks to expertise from our vineyard crew, we were able to harvest almost everything before the rain, and when we sat down at the blending table, we counted our blessings as we were able to blend some fantastic wines.

VARIETAL:
100% Chardonnay

ABV: 13.5%

HARVESTED:
September 1

BOTTLED: Spring 2025

CASES: 145

VINES PER ACRE: 1895

ELEVAGE
Fermented and aged 8 months in oak barrels, 17% new, 83% used

GEOLOGY:
Decomposing Slate laced with veins of quartz

WINEMAKERS:
Ed Boyce & Sarah O'Herron

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.

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