

Spring Wine



Vintage: 2008

Size of Lot: 1724 cases

Components: 49% Vignoles, 31% Vidal Blanc from the Miller Estate Vineyard and 20% Seyval Blanc.

Date Picked, Processed: September 11- October 28, 2008

Characteristics of Vintage: Except for losing much of our crop to a devastating hail storm, 2008 was an average vintage and an example of why I like growing wine in this region. Winter was pretty mild and after a long cool colorful blossoming of daffodils and tulips we hit one hot June and everything from vines to weeds jumped into rampant gear. Summer was a bit drier than usual until early September when we got more rain than we were comfortable with. Early varieties like Pinot Noir and Chardonnay were taken to their limit, and then it was dry through the harvesting of Syrah, Merlot, Cab and Cab Franc, then a little rain on the latest varieties like Barbera, Petit Verdot and Sangiovese. Overall, I rated it about a 7 out of 10 for early varieties and an 8 for later varieties; based on what we have in the cellar the '08 wines may rival the very good '01, '02 and '05 vintages.

Fermentation Temperature: 55° F.

Residual Sugar: >1%

Total Acidity: 1.01

Alcohol: 12.7%

pH: 3.25

Finishing: Stainless steel fermented, non-malolactic fermentation.

Winemaker Notes: *Very pale straw with a fresh breeze of slightly green peaches and apricots, slightly sweet on a tender body and lively acidity and long perfumy finish. And, true to its name and the season, this light, crisp refreshing wine finishes with a burst of fresh "spring-like" acidity.*

CHADDSFORD WINERY