

Spring Wine



Vintage: 2009

Size of Lot: 1346 cases

Components: 45% Vignoles from the Miller Estate Vineyard, 40% Vidal Blanc from the Miller Estate Vineyard and 15% Seyval Blanc from Seven Valleys Vineyard.

Date Picked, Processed: September 14 - 17, 2009

Characteristics of Vintage: 2009 began warm with the suggestion of early bud break. In fact buds extended and were about to open then suddenly slowed down when things got cool and clammy early May - and then things finally pushed just as our first warm wet weather moved in. Overall, a cooler and wetter-than-average season. We pulled every trick in my book from thinning the crop and canopy multiple times to delaying harvest by almost 3 weeks for every variety. In the end we got some very nice components for our delicate whites and lighter reds, but I did not want to compromise the great run of big reds we have had in the cellar so I declassified all my late season varieties like Cabernet and Barbera.

Fermentation Temperature: 55 - 58° F

Residual Sugar: + 2.8% Brix

Total Acidity: 0.88

Alcohol: 12.5%

pH: 3.19

Finishing: Bottled early to capture it's natural residual effervescence.

Winemaker Notes: *Clear, pale almost fresh green straw color. The nose has a perfume of candy fruit like green apple, anjou pear, and under ripe peach. In the mouth there are light bursts of bubbles and energetic green apple-like acidity, tingles of pineapple (unique to this year) and tart apricot. This wine is slightly higher in acid and a touch sweeter than the past two vintages.*

CHADDSFORD WINERY