

2022 BARREL CHARDONNAY

Barrel Oak Winery · 100% Chardonnay · French Oak Aged

A VINTAGE WORTH REMEMBERING

2022 was a generous growing season, delivering strong yields and clean, expressive fruit. A solid foundation for a Chardonnay built around richness and natural character.



TECHNICAL DATA

Vintage: 2022

Varietal: 100% Chardonnay

AVA: Middleburg AVA

Harvest Date: September 2022

Harvest Brix: 22.5

Harvest pH: 3.4

Finished pH: 3.46

Tons Harvested: 8.0

ABV: 12%

Vessel: French Oak Barrels

Aging: 10 Months

Malolactic Fermentation: Yes

Cases Produced: 701

Bottled: August 20, 2023

THE VINEYARD

8 tons of Chardonnay were harvested at Barrel Oak Winery on September 7, 2022. Barrel Oak sits at the heart of the Middleburg AVA, one of Virginia's most unique winegrowing regions. The area's soil composition, particularly its granite and gneiss foundation, provides excellent drainage, backed with ideal elevation ranges and consistent airflow, all key elements that contribute to the exceptional terroir of Northern Fauquier and the greater Middleburg AVA.

THE CELLAR

This Chardonnay was fermented and aged for 10 months in 100% French oak, using a mix of once-filled, twice-filled, and neutral barrels. The wine receives batonnage twice a week for 4 months, gently incorporating light lees to build a rich, creamy mouthfeel. Aged sur lie throughout, the French oak and lees contact add texture and complexity without masking the natural fruit character of the grape.

IN THE GLASS

Inviting aromas of lemon zest, toasted almond, caramel, and baked apple open the nose. On the palate, it offers a medium body balanced by vibrant acidity, leading to a clean, crisp finish. The oak influence is present but restrained, adding richness and depth without overpowering the Chardonnay's natural brightness.

AT THE TABLE

Grilled mahi-mahi is a perfect match. The fish's mild, slightly sweet character plays beautifully against the wine's medium body and toasted almond notes, while the vibrant acidity keeps every bite clean and refreshing. Equally at home alongside roasted chicken, creamy risotto, or aged Gruyere.

