



BARREL OAK
WINERY & BREWERY

2023 CHARDONNAY

Barrel Oak Winery · 100% Chardonnay · Unoaked

A VINTAGE WORTH REMEMBERING

2023 was one of the best vintages Virginia has seen in recent memory. A very dry growing season produced concentrated flavors and exceptional fruit, setting the stage for wines with remarkable character and clarity.



TECHNICAL DATA

Vintage: 2023

Varietal: 100% Chardonnay

AVA: Middleburg AVA

Harvest Date: Sept 2, 2023

Harvest Brix: 23.5

Harvest pH: 3.35

Finished pH: 3.41

Tons Harvested: 7.0

ABV: 12%

Vessel: 100% Stainless Steel

Malolactic Fermentation: None

Cases Produced: 276

Bottled: July 9, 2024

THE VINEYARD

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THE CELLAR

Harvested at 7 tons on September 2nd, this Chardonnay was fermented and aged entirely in stainless steel. A cold fermentation preserves the fresh fruit character and delivers the light, crisp mouthfeel that defines this style. By skipping malolactic fermentation, the natural malic acidity of the grape is retained in full, keeping the wine bright and refreshing from first sip to last.

IN THE GLASS

Aromas of peach, nectarine, and pear open the nose with quiet elegance, followed by delicate floral notes and a whisper of melon. Light-bodied and refreshing on the palate, with well-balanced acidity and a clean, crisp finish that is as easy to enjoy as it is to appreciate.

AT THE TABLE

This Chardonnay was made for the kind of meal that feels effortless. Prosciutto-wrapped melon is an ideal starting point, but it is equally at home alongside fresh seafood, soft cheeses, and ripe stone fruit. Approachable, food-friendly, and always welcome at the table.

