

# BIG

*Tech sheet*

[ 2016 CHARDONNAY ]

## OVERVIEW

**VARIETAL** 100% CHARDONNAY

**VINEYARDS** 50% ESTATE, 50% MARYLAND

**HARVEST DATE** SEPTEMBER 12-15, 2016

**ELEVATION** 750 FEET

**SOIL** CATOCTIN/MYERSVILLE SHALE LOAM

**VINE TRAINING** VERTICAL SHOOT POSITIONING

**AGING** 6 MONTHS IN STAINLESS TANKS, 5 MONTHS IN BOTH NEW AND NEUTRAL FRENCH AND AMERICAN OAK

**ALCOHOL** 13.6%

**CASE PRODUCTION** 432

**BOTTLE PRICE** \$24

**AWARDS** GOLD MEDAL, MARYLAND COMPTROLLER'S CUP

## TASTING NOTES

**AROMA** ASIAN PEAR, APPLE, BUTTERSCOTCH AND OAK SPICES

**PALATE** BALANCE OF RICH AND TART CITRUS FRUITS WRAPPED IN A SOFT TOUCH OF OAK

## VINTAGE IN REVIEW

As is typical for this area, 2016 provided ample spring-time moisture, and the vines broke bud in mid-April. The weather became warm and dry for the remainder of the season, with intermittent rainfall. As September arrived, the weather turned cool, which is ideal for the ripening of the fruit. The Chardonnay was picked at optimal ripeness levels and expressed superb pear aromas through fermentation.



**VISIT** 4236 Main Street Rohrersville, MD 21779 **CALL** 301 302 8032

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