

Pearmund Cellars Old Vine Chardonnay

Pearmund Cellars

United States - Virginia

This estate wine is grown on the Meriwether Vineyard surrounding Pearmund Cellars winery - Meriwether Vineyard in Fauquier County, VA is Virginia's oldest Chardonnay vineyard, nominated as a Virginia Grand Cru ® Vineyard by the American Grand Cru Society ®.

Pearmund Chardonnay provides the crisp tartness of green apples, vanilla custard, and lemon zest, with hints of Asian pear and hazelnut. Flavors of green apple, citrus and vanilla are found in this medium bodied, well balanced wine with a subtle oak finish. One hundred percent malolactic fermentation sur-lie style Chardonnay aged 9 months in French Oak gives this wine a hint of butter and softness on the palate.



Specifications

Varietals	100% Chardonnay
Certifications	
Vinification	Gently destemmed, crushed and gravity fed into 1 ton bins. Immediately pressed and allowed to settle overnight before racked to barrel where both primary and secondary fermentation are conducted. Aired in first and second year French Oak barrels. Aged and stirred sur lie style for 8 months in French oak barrels before select barrels are blended into the final bottled product.
Production	733 (9-liter cases)
Pairings	Smoked and grilled salmon, shrimp, Brie.

Codes, Weights and Measures

UPC	7 84585 01081 3
Units/Case	12
Unit Size	750 mL
Container	bottle
SCC	1 07 84585 01081 0
Case Weight	35
Cases/Pallet	56
Layers/Pallet	14
ABV	13.50%
SRP	\$ 23.99 USD 750mL Bottle

Reviews and News

2013 Pearmund Old Vine Chardonnay - Silver Medal - 2015 Grand Harvest Awards