

Chardonnay

Monticello White Wine

Trump **T** Winery
CHARLOTTESVILLE, VIRGINIA

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Tasting Notes:

Our Chardonnay is both fresh and creamy and has notes of citrus, green apple, white peach, and vanilla. Partial barrel aging increases complexity and body while bringing subtle notes of butterscotch and spice.

Terroir

This wine is made from 100% estate-grown fruit. Our vines are sheltered in the foothills of Carter's Mountain in the Monticello American Viticultural Area (AVA).

Winemaking:

Chardonnay is hand-harvested early in the morning and whole cluster pressed. The juice is cold settled then partially fermented in stainless steel tanks before finishing in a portion of French oak. No malolactic fermentation preserves freshness while mixing of the lees at the end of the alcoholic fermentation for 1-2 months rounds out the mouth and builds great structure. Aging occurred in 86% in stainless steel and 14% French oak barrels.



VINTAGE

2024

CASE PRODUCTION

4700

APPELLATION

MONTICELLO
100% ESTATE GROWN

VARIETALS

100% CHARDONNAY

PH

3.47

TA

5.4 G/L

ALC

13%

BOTTLED

JANUARY 2025

COOPERAGE

86% STAINLESS STEEL
14% FRENCH OAK



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