

Presidential Reserve

Inaugural Edition

Trump **T** Winery

CHARLOTTESVILLE, VIRGINIA

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Tasting Notes:

The Presidential Reserve: Inaugural Edition is a truly exceptional experience, showcasing vibrant green apple, fresh citrus, and layered notes of brioche and delicate yeast. Its creamy mousse and impeccable balance of acidity culminate in a refined, elegant finish that lingers. With only 4,547 cases produced, this limited-edition wine embodies exclusivity and sophistication, making it the perfect toast for this historic moment.

Terroir

The Presidential Reserve brut sparkling wine is crafted from 100% estate-grown Chardonnay, grown in the foothills of Carter's Mountain within the Monticello AVA. Sourced from the Trinity (65%), Chapel (28%), and Lodge (7%) vineyard blocks, the vines sit at 650 feet elevation with East/West exposure and are trained using the Cordon method.

Our 14-year-old vines, planted at 1,100 vines per acre, produce yields of 3.1 tons per acre, ensuring concentrated, high-quality fruit. The vineyard benefits from cool mountain breezes and a long growing season, preserving the natural acidity and structure essential for crafting exceptional sparkling wines.

Winemaking:

The Presidential Reserve Sparkling wine is crafted from the finest blocks of our estate-grown Chardonnay, selected for their ability to hold acidity and aging potential. Hand-harvested at night and gently pressed to extract only the "coeur de cuvée" (the heart of the press), ensuring the wine is of the finest quality.

This wine ferments in 95% stainless steel to preserve freshness and 5% neutral French oak for added depth. After nine months, our longest aged sparkling stays on the lees in bottle for six years, allowing the extended aging to transform it into a truly exceptional traditional method sparkling. At disgorging, a low dosage is added to balance acidity and enhance mouthfeel.



CASE PRODUCTION

4547

APPELLATION

MONTICELLO

100% ESTATE GROWN

ELEVATION

650

VINES PER ACRE

1100

YIELD PER ACRE

3.1 TONS

VARIETALS

100% CHARDONNAY

AVERAGE AGE OF VINES

14 YEARS

PH

3.16

TA

8.5 G/L

ALC

12.5%

RS

1.2%, BRUT

COOPERAGE

95% STAINLESS STEEL

5% FRENCH OAK

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