

CHARDONNAY

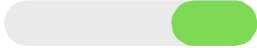
More grape profiles in
NVWA Membership!



Structure

Acidity

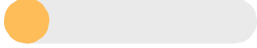
Medium (+) to High



In cool to moderate climates Chardonnay's acidity stays fairly high and refreshing. In warmer climates the acidity is slightly lower at medium (+).

Sweetness

Dry to Off-Dry



Most single-varietal Chardonnay still wines are dry, though some off-dry versions are made.

Alcohol

Medium to High



Chardonnay typically ranges between 13 – 14% abv. Lower alcohols are more often seen in cooler climates, with some of the warmest climates producing Chardonnays at 14.5%.

Body

Medium(-) to Medium (+)



Chardonnay can be medium (-) body in cooler climates and when made in inert vessels like stainless steel tanks. Chardonnay gains body in warmer climates. Winemaking techniques can add on fuller body to Chardonnay's natural body – see the winemaking section for more details.

Aromas & Flavors

Fruit Flavors

Citrus



Lemon, grapefruit, tangerine

Tree Fruit



green apple, red apple, yellow apple, pear

Stone Fruit



peach, apricot, nectarine

Tropical Fruit



pineapple, mango, melon

Non-Fruit Flavors

Other



oyster shell, wet stones

Floral

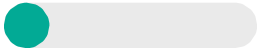


white blossom, apple blossom

Viticulture

Budding

Early



Early budding can cause problems in regions prone to spring frosts, especially those in cool climates. Frost damage to buds and early growth will reduce the crop for the current year, and potentially the following year.

Ripening

Early



Being an early-ripening variety makes the semi-aromatic Chardonnay a good choice of grape for regions with shorter growing seasons.

Vigor

Vigorous



Chardonnay is a fairly productive variety, but yields need to be controlled to achieve higher quality.

Bunch Size

Small



Chardonnay tends toward smaller, compact bunches that are cylindrical in shape. Compactness tends to make bunches more susceptible to pests & diseases, and may impact the ability of the grape berries to ripen homogeneously.

Winemaking & Maturation

Winemaking Choices & Their Aromas

Oak Maturation



vanilla, nutmeg, clove, cedar

Inert Vessels



preservation of fresh fruit aromas

Malolactic Conversion



yogurt, cream, butter, sour cream

Lees



dough, yeast, blanched almond, pastry

Berry Size



Chardonnay berries are smaller, round, and amber yellow color at maturity. Small berry size is generally favored for having greater concentration of flavor because of the smaller juice to skin ratio. However, smaller berries mean less overall yields compared to larger berried varieties.

Skin Thickness



Grape skin thickness matters for disease resistance and damage protection. Chardonnay having somewhat thinner skins means it has the potential for higher disease susceptibility and damage to the berries (such as from pests or machines).

Susceptibility to Disease

Chardonnay is susceptible to:

- Grey Rot
- Powdery Mildew
- Millerandage
- Grapevine Yellows
- Fanleaf Virus

Development with Age

Dried Fruit



dried fruit, honeyed fruits

Oxidation



hazelnuts, roasted almond, toffee, butterscotch

Regions



France

Burgundy
Beaujolais
Loire Valley
Jura
Alsace
Languedoc



Chile

Limari Valley
Aconcagua Valley
Casablanca Valley
Itata Valley
Bío Bío Valley
Malleco Valley
San Antonio
Colchagua Valley
Curicó Valley



Spain

Penedés
Lleida
Costers del Segre
La Mancha
Rioja
Navarra
Somontano
Balearic Islands



Australia

Adelaide Hills
Mornington Peninsula
Yarra Valley
Margaret River
Eden Valley
Coonawarra
Hunter Valley
South East Australia
Tasmania



South Africa

Constantia
Stellenbosch
Paarl
Robertson
Walker Bay
Elgin
Swartland
Breedekloof
Worcester
Klein Karoo



USA

California
Oregon
Washington
New York



New Zealand

Auckland
Gisborne
Hawke's Bay
Marlborough
Nelson
Central Otago
Waitaki



Italy

Veneto
Trentino-Alto
Adige Friuli
Lombardy
Abruzzo
Sicily



Portugal

Bairrada
Alentejo
Tejo



Argentina

San Juan
Mendoza
Patagonia



Canada

Niagara Peninsula
British Columbia



Austria

Burgenland



Greece

Macedonia



UK



China