



2018 Wessex Hundred Viognier

This wine sports some very tropical notes of pineapple, mango, and orange along with some fresh lemon zest. With the tropical notes there is some dried apricot, peach and rhubarb. There is also a nice floral aspect that almost verges on perfume. Just behind these fresh fruit notes is a creamy caramel/honey and vanilla aspect that creates a pleasant dimension to the wine. The finish is long and clean with the tropical notes coming through and then it flows into that creamy vanilla. Grandmothers pineapple upside down cake in a bottle. – *Matthew Meyer, Winemaker*

VINTAGE: 2018 started out with very cold temperatures in January and continued throughout most of the winter. The cold weather was followed by an unusually wet spring. Some rains coming when the vines were beginning to flower, an important process in the grape development and a time when heavy rains are not wanted. The summer was consistently hot and humid with the humidity never seeming to abate. The fall started out with drier conditions allowing for some good grape development and then towards the mid and later part of the fall the rains returned. Overall a hot, humid and wet vintage that Mother Nature throws at us occasionally to test the fortitude of the growers and winemakers.

BLEND: 100% Viognier

HARVEST:

The Viognier was harvested on 29 August 2018 at 23.9 Brix, 4.10 pH and .505g/L TA.

VINEYARD SOURCING: Wessex Hundred, Williamsburg, VA – 100%

FERMENTATION:

The Viognier fermented for 19 days in stainless steel with Rhone 4600 Yeast.

AGING: 51% Stainless Steel Tank, 34% Acacia Wood, 15% Concrete Egg “Sheldon”

BOTTLING DATE: May 2019

RELEASE DATE: August 2019

TECHNICAL INFORMATION:

13.7% Alc
3.80 pH
0.670g/L TA
0.03 RS (dry)

