



2017 Petit Manseng, Virginia

A wine offering luscious orange, mandarin and creamy banana notes. Along with the fruit, there are wonderful notes of gardenia, fresh wildflower, and grass with a slight touch of perfume. The brightness of the wine is well matched with the minerality and fruit. This is a very elegant well balanced wine with a finish of fresh fruit and flowers. This reminds me of the orange cream trifle Stacey makes. – *Matthew Meyer, Winemaker*

VINTAGE: A mild winter and a warmer Spring were the perfect conditions for an early bud break. The Summer months were a bit warmer, approximately 5 degrees on average, and not as much rain also helped to create a great vintage with an abundance of grapes. The humidity seemed to be a bit less as well helping to create very good growing conditions. In the Fall we did not see too much rain and the weather was very mild to warm. Overall 2017 was the best vintage I have experienced in Virginia

BLEND: 100% Petit Manseng

HARVEST:

The Amherst grapes were harvested on 01 September at 25.3 brix, 3.39 pH and .922g/L TA, the Bent Mtn. Grapes were harvested on 31 August at 26.3 brix, 3.11 pH and 1.02g/L TA. The Crozet grapes were harvested on 02 September at 26.2 brix, 3.30 pH and .929g/L TA.

VINEYARD SOURCING:

Amherst, VA – 45%
Crozet, VA – 33%
Bent Mtn, VA – 22%

FERMENTATION:

The Amherst grapes were fermented with Cross Evo Yeast for 7 days. The Crozet Grapes were fermented with Elixir Yeast for 5 days. The Bent Mtn grapes were fermented with Rhone 4600 for 8 days. All fermentations were in stainless steel.

AGING: The wine was aged in stainless steel tanks.

BOTTLING DATE: April 2018

RELEASE DATE: April 2018

TECHNICAL INFORMATION:

14.5% Alc
3.46 pH
0.881g/L TA
0.20% RS (dry)

