



## 2019 Semi-Dry Rosé

Initially the wine reflects wonderfully ripe strawberry, raspberry and cherry notes with an almost jammy quality. Then there is a side of the wine with more peach, plum and nectarine. All these different fruits are wrapped up in a slight limestone, earthy character with some ripe olives and eucalyptus. There are some very soft tannins that just poke their heads up a little bit to remind you that it does have some cabernet franc and merlot in it. The finish has a creamy fruit texture with just a touch of honey. A very balanced wine with that will do very well in the summer. – *Matthew Meyer, Winemaker*

**VINTAGE:** Starting with a mild winter we rolled into an early spring. In late March we started seeing temps in the 70's with just a few cooler days to follow. The spring conditions led to excellent fruit set and ultimately a bountiful crop. The summer, for Virginia, was very mild with only a few days of hot humid conditions. The Autumn was particularly dry with warm days and cool nights. From mid-September to early October we experienced very little rain which is invaluable for maturing grapes. I believe the 2019 vintage to be the best I have experienced in Virginia for my tenure here.

**BLEND:** 83% Vidal Blanc, 9% Cabernet Franc, 8% Merlot

**HARVEST:**

The Vidal Blanc was harvested on 11 September at 22.6 brix, 3.67 pH and 5.05g/L TA. The Cabernet Franc was harvested on 23 September at 21.1 Brix, 3.60 pH and 5.25g/L TA. The Merlot was harvested on 27 September at 20.6 Brix, 3.70 pH and 4.95g/L TA

**VINEYARD SOURCING:**

Wessex Hundred, Williamsburg, VA (Vidal Blanc)  
Ayers Vineyard, Stuart, VA (Cabernet Franc)  
Montdomaine Vineyard, Charlottesville, VA (Merlot)

**FERMENTATION:**

The Vidal Blanc was fermented in stainless steel at cooler temperatures for approximately 47 days with BA11 Yeast. The Cabernet Franc fermented for 6 days with Alchemy IV Yeast. The Merlot fermented for 6 days with D21 Yeast.

**AGING:** The wine was aged in 100% Stainless Steel.

**BOTTLING DATE:** July 2020

**RELEASE DATE:** July 2020

**TECHNICAL INFORMATION:**

12.24% Alc  
3.61 pH  
7.37g/L TA  
1.2% RS (semi-dry)

