



# 2019 Petit Manseng, Virginia

A full-bodied wine with multiple fruit families represented, starting with the tropical fruits of starfruit, kiwi, and papaya. Then the stone fruits of apricots and nectarines followed by the berry family with a hint of strawberry. Mixed in with these fresh fruits is a layer of vanilla and currants along with some honey. After all that comes a layer of spice with clove and cinnamon and a touch of honeysuckle and wildflowers. The finish is fruit forward with a smooth creaminess and a minerality layer that accentuates all the other elements. – *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:** 100% Petit Manseng

**HARVEST:**

The Crown Orchard and Vineyard Petit Manseng was harvested on 6 September 2019 at 25.6 brix, 3.49 pH and .600g/L TA. The Lazy Days Petit Manseng was harvested on 17 September 2019 at 25.6 brix, 3.68 pH and 6.36g/L TA.

**VINEYARD SOURCING:**

Crown Orchard and Vineyards, Coveseville, VA – 73%  
Lazy Days Vineyard, Amherst, VA – 27%

**FERMENTATION:**

The Crown Orchard grapes fermented in stainless steel for 30 days with Cross Evolution Yeast. The Lazy Days grapes fermented in stainless steel for 17 days with Rhone 4600 Yeast.

**AGING:** The wine was aged in stainless steel tanks for 9 months.

**BOTTLING DATE:** July 2020

**RELEASE DATE:** June 2021

**TECHNICAL INFORMATION:**

14.9% Alc  
3.76 pH  
503g/L TA  
0.35% RS (dry)

