



# 2019 Rkatsiteli, Monticello

## LIMITED RELEASE

I believe we have managed to embrace the characteristics of this ancient variety with very soft and unassuming nuances of peach, pineapple, pears, and some melons. With the fruit aspects are some lovely herbal and spice notes, almost peppery, that too are soft and gentle. The palate carries this forward with a clean, creamy finish with the fruit and herbs, yet still maintains the brightness the variety is known for. – *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% Rkatsiteli

**HARVEST:** The grapes were harvested on 26 September 2019 at 19.5 Brix, 3.70 pH and 4.77g/L TA

**VINEYARD SOURCE:** Horton Vineyards, Gordonsville, VA

**FERMENTATION:** The grapes fermented for 12 days in stainless steel with Fermavin F49 Yeast

**AGING:** Stainless steel tanks

**BOTTLING DATE:** July 2020 – 307 cases

**RELEASE DATE:** February 2021

**TECHNICAL INFORMATION:**

12.3% Alc  
3.45 pH  
8.01g/L TA  
0.075% RS (dry)

