



2018 Virginia Petit Manseng

A wonderfully tropical wine with nuances of fresh crushed pineapple, mandarin orange, banana and papaya. With these tropical layers is an aromatic honeysuckle and wildflower layer. The wine is bright and has a clean minerality that pairs well with the lemon and creamy pineapple feel. The wine has a long lingering tropical finish that will pair amazingly with Chesapeake Bay Oysters! – *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% Petit Manseng

HARVEST: The Bent Mountain Grapes were harvested on 06 September 2018 at 23.7 brix, 3.44 pH and .900g/L TA. The Amherst grapes were harvested on 07 September 2018 at 24.3 brix, 3.61 pH and .618g/L TA.

VINEYARD SOURCING:

Bent Mountain, VA – 69%
Amherst, VA – 31%

FERMENTATION: The Bent Mtn grapes were fermented with Elixir Yeast for 20 days. The Amherst grapes were fermented with Rhone 4600 yeast for 14 days. All fermentations were in stainless steel under chilled conditions.

AGING: The wine was aged in stainless steel tanks.

BOTTLING DATE: April 2019

RELEASE DATE: July 2019

TECHNICAL INFORMATION:

14.1% Alc
3.56 pH
0.888g/L TA
0.10% RS (dry)

