



2019 *A Midsummer Night's White*

A very floral wine with layers of tropical pineapple, banana and tangerine with some pleasant stone fruits and cantaloupe as a nice balance. In addition to the floral notes, there is a perfumed essence from the honeysuckle and clove nuances. The mouthfeel is very rich and luscious with the fruits being accentuated with a lemon curd layer. Overall a well-balanced wine with a subtle minerality that will pair well with many different foods of 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: 70% Traminette, 17% Petit Manseng, 13% Vidal Blanc

HARVEST:

The Traminette was harvested on 5 September 2019 at 22.0 Brix, 4.54g/L TA and 3.77 pH. The Petit Manseng was harvested on 3 September 2019 at 25.9 Brix, 6.23g/L TA and 3.31 pH. The Vidal Blanc was harvested on 11 September 2019 at 22.6 Brix, 5.05g/L TA and 3.67 pH.

VINEYARD SOURCING: Wessex Hundred, Williamsburg, VA (Traminette & Vidal Blanc)
Mt. Juliet Vineyard, Crozet, VA (Petit Manseng)

FERMENTATION: The Traminette fermented for 37 days in stainless steel with BA11 Yeast. The Petit Manseng fermented in stainless steel for 40 days with BA11 Yeast. The Vidal Blanc fermented in stainless steel for 42 days with BA11 Yeast.

AGING: The wine was aged in stainless Steel tanks

BOTTLING DATE: June 2020 – 978 cases produced

PRE-RELEASE DATE: July 2020

TECHNICAL INFORMATION:

12.36% Alc.
3.60 pH
7.19g/L TA
1.8% RS

