



2019 Wessex Hundred Viognier

I believe this Viognier to have the classic elements of a pineapple upside cake in conjunction with a lemon cream pie. In addition to these sweet treats there is some apricot, plum, mandarin orange, and grilled pineapple. On the palate these fruits come forward along with a pleasant tea character and some flowers. The finish is well balanced, lingering with a cake-like creaminess and a bright acidity just poking through. – *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% Viognier

HARVEST:

The Viognier was harvested on 03 September 2019 at 24.9 Brix, 4.28 pH and 4.15g/L TA.

VINEYARD SOURCE:

Wessex Hundred, Williamsburg, VA

FERMENTATION:

The Viognier fermented for 17 days in stainless steel with Rhone 4600 Yeast.

AGING:

7 months in 91% stainless steel tanks and 9% Acacia Wood.

BOTTLING DATE:

July 2020 – 492 cases

RELEASE DATE:

November 2021

TECHNICAL INFORMATION:

14.7% Alc
3.64 pH
6.25g/L TA
0.075% RS (dry)

