



## 2020 Wessex Hundred Traminette

Following in one of its parents' footsteps (Gewurztraminer), this wine is intensely aromatic. The initial fruits come through very tropical with lychee, pineapple, mango, kiwi, and tangerines. This carries over to some pleasant stone fruits and melons. Behind all the fruit are notes of wildflower, honeysuckle, orange blossom and a touch of honey. The finish is wonderfully soft and juicy with the many fruits coming together cohesively. An excellent addition to your next picnic. – *Matthew Meyer, Winemaker*

**VINTAGE:** This was a tough year on many counts. The winter started mild and was somewhat uneventful with moderate temperatures. Then in April and May Virginia was hit with some severe frosts devastating some growers. We then had a very wet start to the summer which proceeded to dry up with some extreme heat days. The rains then re-emerged in September making for difficult conditions while the grapes were ripening. The rains did not completely dissipate for the remainder of harvest but did allow for some nice days to work.

**BLEND:** 100% Traminette

**HARVEST:**

The Traminette was harvested on 16 September 2020 at 20.1 Brix, 3.92 pH and 4.43 g/L TA.

**VINEYARD SOURCING:** Wessex Hundred, Williamsburg, VA

**FERMENTATION:**

The Traminette fermented for 28 days in stainless steel with BA11 Yeast.

**AGING:** Eight months in stainless steel drums

**BOTTLING DATE:** June 2021 – 175 cases produced

**RELEASE DATE:** June 2021

**TECHNICAL INFORMATION:**

12.3% Alc  
3.23 pH  
6.84 g/L TA  
1.2% RS (semi-dry)

