



2020 Wessex Hundred Dry Rosé

Initially the wine has a strawberry and cherry essence which gives way to some subtle notes of plums, currants, raspberries, and blueberries. Nestled behind these initial fruits is a touch of cantaloupe and banana, adding another layer to this multidimensional wine. All these fruits are wrapped in a beautiful herbaceous and floral note that lends a nice lusciousness to the wine. It finishes with a slight creamy texture that still maintains a bright explosive fruit character. – *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: 61% Cabernet Franc, 30% Vidal Blanc, 9% Chardonnay

HARVEST:

The Cabernet Franc was harvested on 07 October at 20.4 Brix, 3.90 pH and 3.94g/L TA. The Vidal Blanc was harvested on 23 September at 19.6 brix, 3.68 pH and 6.64 g/L TA. The Chardonnay was harvested on 08 September at 19.6 Brix, 3.87 pH and 5.74 g/L TA.

VINEYARD SOURCING: Wessex Hundred, Williamsburg, VA – 100%

FERMENTATION:

The Cabernet Franc was immediately pressed after harvest (no extended skin contact) and fermented with M83 Yeast in Stainless steel for approximately 92 days, under cool conditions. The Vidal Blanc was fermented in stainless steel at cooler temperatures for approximately 24 days with BA11 Yeast. The Chardonnay was fermented in stainless steel for 12 days with VIN 2000 Yeast.

AGING: Stainless Steel Tanks and Drums

BOTTLING DATE: March 2021

RELEASE DATE: June 2021

TECHNICAL INFORMATION:

12.3% Alc
3.44 pH
6.97g/L TA
0.01% RS (dry)

