



2021 Petite Fleur

A great balance between the floral nuances of jasmine, honeysuckle, and rose's along with the vibrant orange, plum, white peach, apricot, and a touch of tropical fruit. The fruit and floral layers are integrated with the caramel/butterscotch, vanilla, and honey notes. The finish is a mélange of fresh fruits and flowers all wrapped in a layer of honey. The balance between the residual sugar, bright lemon and all the different nuances makes for a wonderfully complex wine. — *Matthew Meyer, Winemaker*

VINTAGE: Overall, 2021 experienced above average temperatures in 9 of the 12 months. Except for January the winter was warmer and wetter than average. The Spring rolled in with some early rains and warm temperatures in the latter part, which was good for the development of the vines, unfortunately this was coming after a frost year and some of the primary buds were affected reducing crop yield. Virginia did experience some frost issues in 21, but not as bad as 20. The summer continued its warming trend as well as more rain than usual. Luckily the rains dissipated in the Autumn, and we had a wonderfully dry warm harvest season. The Quality was very good for the grapes we just wish there was more.

BLEND: 75% Vidal Blanc, 25% Muscat

HARVEST: The Vidal Blanc was harvested on 14 September 2021 and then frozen for approximately 55 days. The harvest brix was 22.2, pH 3.53 and TA 6.49 g/L. The frozen grapes were pressed with resulting brix at 33.0. pH 3.90 and 5.46g/L TA.

VINEYARD SOURCING:

Wessex Hundred, Williamsburg, VA – Vidal Blanc
Ancient Lakes, Columbia Valley, WA - Muscat

FERMENTATION: The Vidal Blanc fermented for 32 days under cooler temperatures in stainless steel with BA11 Yeast.

AGING: Stainless steel tanks and drums

BOTTLING DATE: June 2022

RELEASE DATE: June 2022

TECHNICAL INFORMATION:

12.6% Alc.
3.67 pH
7.97 g/L TA
17.5% RS



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