



2021 A Midsummer Night's White

A lovely aromatic wine with notes of orange blossom, honeysuckle, apricot and a hint of blueberry. Along with these aromatic fruits is a soft floral perfume with honey and vanilla. On the palette the honey really shines next to the fruit, along with a soft lemon zest. Along with this creamy rich mouthfeel there is a touch of melon on the finish that just rounds out the wine nicely. The brightness of the wine and the touch of sweetness make for a great balance. Summertime frolics and Virginia Oysters will pair nicely with this 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: 48% Traminette, 45% Petit manseng, 7% Chardonnay

HARVEST: The Traminette was harvested on 29 August 2021 at 20.2 Brix, 3.54 pH and 6.16g/L TA. The Crown Vineyard Petit Manseng was harvested on 17 September 2021 at 23.2 Brix, 3.55 pH and 5.58g/L TA. The Bent Mountain Petit manseng was harvested on 14 September at 25.0 brix, 3.30 pH and 8.98g/L TA. The Wessex Chardonnay was harvested on 26 August 2020 at 16.9 Brix, 3.82 pH and 6.66g/L TA

VINEYARD SOURCING:

55% Wessex Hundred, Williamsburg, VA
23% Crown Vineyards, Combsville, VA
22% Bent Mountain, VA

FERMENTATION: The Traminette fermented for 26 days in stainless steel with Ferm SM102 Yeast. The Crown Petit Manseng fermented for 24 days in stainless steel with BA11 Yeast. The Bent Mountain Petit Manseng fermented for 25 days in stainless steel with Cross EVO Yeast. The Wessex Chardonnay fermented in stainless steel for 30 days with 18-2007 Yeast.

AGING: Aged in Stainless Steel

BOTTLING DATE: May 2022 – 626 cases

RELEASE DATE: May 2022

TECHNICAL INFORMATION:

13.1% Alc.
3.48 pH
8.52g/L TA
2.4% RS



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