



## 2021 Semi-Dry Rosé

The first components to show up are vibrant honeysuckle, orange blossom and jasmine notes, which flow into some bright red fruits such as cherries, raspberries, and strawberries. Along with the explosion of flowers and fruits is a nice layer of honey and citrusy perfume with a touch of spice. The finish is full of honey and bright fruits with a creamy texture coming from just the right amount of residual sugar. I really like the balance and structure of this wonderful summer 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:** 79% Traminette, 16% Cabernet Franc, 5% Chardonnay

### HARVEST:

The Traminette was harvested on 29 August 2021 at 20.2 brix, 3.54 pH and 6.16g/L TA.  
The Cabernet Franc was harvested on 03 October 2021 at 21.6 Brix, 3.83 pH and 4.61g/L TA.  
The Chardonnay was harvested on 26 August 2020 at 16.9 Brix, 3.82 pH and 6.66g/L TA

### VINEYARD SOURCING:

Traminette - Wessex Hundred, Williamsburg, VA  
Cabernet Franc – Mt. Juliet Vineyards, Cozet, VA  
Chardonnay – Wessex Hundred, Williamsburg, VA

### FERMENTATION:

The Traminette fermented in stainless steel for approximately 26 days with Ferm SM 102 Yeast. The Cabernet Franc fermented for 9 days in stainless steel with Rhone 2226 Yeast. The Chardonnay fermented in stainless steel for 30 days with 18-2007 Yeast.

**AGING:** The Traminette and Chardonnay were aged in stainless steel tanks and the cabernet franc was aged in neutral French Oak barrels.

**BOTTLING DATE:** June 2022

**RELEASE DATE:** January 2023

### TECHNICAL INFORMATION:

12.0% Alc  
3.50 pH  
6.37g/L TA  
1.8% RS (dry)

