



2021 Wessex Hundred Dry Rosé

A wonderfully delicate wine offering soft nuances of raspberry, strawberry, red apple and some melon. Along with these fruits are some vanilla and spice notes with a hint of caramel. Nicely nestled with the fruit and spice is a fresh floral and perfume note. The finish is very clean and fresh with the fruits and vanilla making for a pleasant creamy ambrosia effect. – *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% Cabernet Franc, 25% Vidal Blanc

HARVEST:

The Cabernet Franc was harvested on 08 September at 20.4 Brix, 3.80 pH and 4.34g/L TA.
The Vidal Blanc was harvested on 14 September at 22.2 brix, 3.53 pH and 6.49 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 ICV Sun Rose Yeast in Stainless steel for approximately 21 days, under cool conditions. The Vidal Blanc was fermented in stainless steel at cooler temperatures for approximately 25 days with BA11 Yeast.

AGING: The wine was aged in stainless steel tank.

BOTTLING DATE: June 2021

RELEASE DATE: September 2022

TECHNICAL INFORMATION:

12.5% Alc
3.38 pH
5.88g/L TA
0.10 RS (dry)

