



# 2021 *Rkatsiteli, Monticello*

## LIMITED RELEASE

**A** lovely balanced wine offering a smattering of different aromatics such as peach, pear, tangerine, banana, and melon. These fruits are complemented by the lime stone minerality and a fresh herbal and floral nuance. Next to these notes is a bright lemon lime citrus component that is enhanced with a touch of vanilla. The palette is bright and tropical with a long finish. I really like the way this wine comes together to create a uniquely new aroma! – *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:** 100% Rkatsiteli

**HARVEST:** The grapes were harvested on 12 October 2021 at 17.2 Brix, 3.69 pH and .534g/L TA.

**VINEYARD SOURCE:** Horton Vineyards, Gordonsville, VA

**FERMENTATION:** The Gordonsville grapes fermented for 29 days in stainless steel with BA11 Yeast

**AGING:** Stainless steel tanks

**BOTTLING DATE:** May 2022 – 338 cases

**RELEASE DATE:** August 2022

**TECHNICAL INFORMATION:**

12.0% Alc  
3.27 pH  
.644g/L TA  
0.45 RS (dry)

