



2022 *A Midsummer Night's White*

A well-balanced wine with a refreshing tropical note with some apricots, peaches, green apple, and pear. These fruits are well paired with the lemon and minerality notes. There is also a touch of clove, fresh grass and floral characters that work well with the overall structure. The mouthfeel is fruit forward with a bright yet luscious creamy nuance. The residual sugars accentuate the fruits nicely and the finish has just hint of lemon and pepper. This is the winemaking team's favorite Mid-Summer nights White to date. - *Matthew Meyer, Winemaker*

VINTAGE: The 2022 vintage started with a somewhat mild winter with just a few really cold days. Spring came in with some frost scares but for the most part we escaped without as much damage as originally feared. The summer was considered a wet one with lower-than-normal temperatures. As we rolled into harvest months there was concern over how much rain we experienced in the summer, and we also had Hurricane Ian to contend with, but luckily, he passed over bringing cooler temps and drier conditions. The harvest months ended up fairly dry and allowed for some good ripening.

BLEND: 31% Petit Manseng, 31% Chardonnay, 21% Sauvignon Blanc, 17% Viognier

HARVEST:

The Petit Manseng was harvested on 22 September at 23.4 Brix, 3.58 pH and 7.99g/L TA.
The Chardonnay was harvested on 16 August at 22.1 Brix, 3.86 pH and 5.66g/L TA.
The Sauvignon Blanc was harvested on 5 September at 18.6 Brix, 3.64 pH and 7.25g/L TA.
The Viognier was harvested on 26 September at 21.9 Brix, 4.25 pH and 5.62g/L TA.

VINEYARD SOURCE:

52% Crown Vineyards, Combsville, VA
31% Mountain Terrace Vineyards, Amherst, VA
17% Sunset Hills Vineyards, Purcellville, VA

FERMENTATION:

The Petit Manseng fermented for 17 days in stainless steel with VIN13 Yeast.
The Chardonnay fermented for 18 days in stainless steel with D254 Yeast.
The Sauvignon Blanc fermented for 14 days in stainless steel with 10C Be Thiols Yeast.
The Viognier fermented in stainless steel for 11 days with Elixir Yeast.

AGING:

The wine was aged in 75% stainless steel, 13% Acia barrels, 12% concrete eggs "Sheldon".

BOTTLING DATE: June 2023

TECHNICAL INFORMATION:

12.3% Alc.
3.54 pH
7.81g/L TA
1.2% RS

