



## 2022 Wessex Hundred Rosé

A cornucopia of fruits nuances offering some bright tropical pineapple and grapefruit, along with fresh red fruits of strawberry, raspberry, and cherry. These are then complemented with some honeydew melon, apple and pear layers. The fruit is well rounded with a perfumed vanilla cream aspect that balances well with the fruits and chalky minerality. The mouthfeel is smooth and elegant with the fruits being highlighted. The finish lasts a long time with the fruits and lemon zest notes emphasized again, yet still maintains and creamy finish. - *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:** 55% Cabernet Franc, 28% Vidal Blanc, 15% Chardonnay, 2% Tannat

### HARVEST:

The Cabernet Franc was harvested on 28 September at 22.9 brix, 4.23 pH and 3.18g/L TA.  
The Vidal Blanc was harvested on 23 September at 22.9 brix, 3.76 pH and 6.54 g/L TA.  
The Chardonnay was harvested on 6 September at 21.2 brix, 3.91 pH and 5.35 g/L TA.  
The Tannat was harvested on 22 September at 25.4 brix, 3.62 pH and 6.87 g/L TA.

### VINEYARD SOURCE:

Wessex Hundred, Williamsburg, VA

### 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 32 days, under cool conditions.  
The Vidal Blanc was fermented in stainless steel for approximately 12 days with BA11 Yeast.  
The Chardonnay fermented in stainless steel for 27 days with D21 Yeast.  
The Tannat fermented in ½ ton macro bins for 12 days with D254 Yeast.

### AGING:

The wine was aged in stainless steel tank and French Oak barrels.

**BOTTLING DATE:** June 2023

### TECHNICAL INFORMATION:

12.6% Alc  
3.28 pH  
7.85g/L TA  
0.58 RS (dry)

