

2022 Virginia Viognier

Initially there is a wonderful tropical layer of pineapple, mandarin orange, papaya and a hint of coconut, which is soon followed by a lovely, dried apricot and white peach layer. The fruit elements enhance the perfumed aromatics of fresh honeysuckle, wildflowers, and spice. The wine is both bright and forward but also maintaining a creamy yeasty character that balances well with the tropical aspects. Although there is a lot going on with this wine each element is well balanced and creates a very smooth inviting wine that is very graceful. - *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: 100% Viognier

HARVEST:

The Mt. Juliet Viognier was harvested on 8 September at 20.0 Brix, 3.81 pH and 6.07g/L TA.
The Sunset Hills was harvested on 27 September at 21.9 Brix, 4.25 pH and 5.62g/L TA.

VINEYARD SOURCE:

Mt. Juliet Vineyards, Crozet, VA – 57%
Sunset Hills, Purcellville, VA – 43%

FERMENTATION:

The Mt. Juliet grapes fermented for 23 days in stainless steel with VIN13 Yeast.
The Sunset Hills grapes fermented for 21 days in stainless steel with Elixir Yeast.

AGING:

Stainless steel tanks

BOTTLING DATE: July 2023

TECHNICAL INFORMATION:

13.4% Alc
3.33 pH
8.55g/L TA
0.05 RS (dry)

