



2022 Wessex Hundred Viognier

A wonderful array of fresh pineapple, peach, and wildflowers with just a touch of strawberry and cherries. The fruits are nicely matched with a creamy vanilla, yeast character along with some limestone nuances. The mouthfeel is very bright and fruit forward with a long creamy finish and a bit of lemon zest to balance it all out. - *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 Viognier was harvested on 18 August 2022 at 19.5 Brix, 3.92 pH and 5.65g/L TA.

VINEYARD SOURCE:

Wessex Hundred, Williamsburg, VA

FERMENTATION:

The Viognier fermented for 18 days in stainless steel with BA11 Yeast.

AGING:

37% Acacia Barrels, 34% Stainless Steel Barrels and 29% Concrete Eggs “Big Sheldon”

BOTTLING DATE: June 2023

TECHNICAL INFORMATION:

13.4% Alc
3.50 pH
6.99 g/L TA
0.1% RS (dry)

