
PARADISE SPRINGS WINERY

CONCRETE PETIT MANSENG

2021

TECHNICAL DATA

pH: 3.37

Acid: 7.5 g/l

Alcohol: 14.8%

GRAPE SOURCES

100% Petit Manseng sourced entirely from Williams Gap Vineyards

APPELLATIONS

Loudoun County

HARVEST DATES

September 5, 2021

WINEMAKING DATA

The grapes were destemmed, crushed, and pressed off into stainless steel tanks for two days to settle out the grape solids. After settling, the juice was racked into an egg-shaped fermenting tank made of concrete for fermentation with Laffort X5 yeast at cool temperatures for approximately 2.5 weeks. The wine then aged for 7 months in the concrete egg, which, due to its shape, naturally keeps the lees in suspension. This wine was never racked prior to filtering to allow less use of sulfites and to keep some CO₂ in the wine to help preserve its freshness. 2021 Petit Manseng was fined and filtered for clarity and stability and then bottled on April 27, 2021.

WINEMAKER NOTES

Petit Manseng is one of the higher acid varieties that we produce in Virginia making it a natural fit to age in an egg-shaped concrete tank. Concrete is porous like oak which allows small amounts of oxygen in to help soften the acidity in the wine. Concrete differs from oak in its oxygen transfer because it imparts no wood flavor on the wine, keeping it fresh and fruity. This wine is fuller bodied than our regular Petit Manseng that is aged in stainless steel, but it still bursts with tropical flavors and a gracious amount of weight from the lees stirring that happens due to the egg shape.

VINTAGE NOTES

It was a slow start to the growing season after a very mild winter. That helped prevent a major frost event mainly around the Charlottesville area so we were able to avoid issues at our sites. Towards the end of winter an unsettling weather pattern of warm and cool spells was trending. As the season moved to the warmer months our vineyards remained relatively dry, which stalled veraison and elongated maturity of the clusters. It remained dry through the early ripening of sparkling



grapes, but occasional rainfalls and high humidity left us battling some mildew breakouts and slowed ripening at most vineyards for the rest of harvest. The other pest that was battled was the 17-year brood of cicada which likes to feed on and girdle some of the grapevine shoots. Thankfully this pest comes and goes quickly. Overall, a good vintage comparatively for Virginia probably more in the craft of the old-world style as opposed to the 201 vintage leaning newer world in style.