

PARADISE SPRINGS WINERY

CONTACT

2023

TECHNICAL DATA

pH: 3.43

Acid: 6.8 g/l

Alcohol: 13.8%

GRAPE SOURCES

100% Petit Manseng sourced entirely from Williams Gap Vineyards

APPELLATIONS

Loudoun County

HARVEST DATES

September 6, 2023

WINEMAKING DATA

The grapes were destemmed into a fermentation bin and allowed to cold soak for a total of two days. After the cold soak, the bin was moved into the sun and allowed to warm up to help start the native yeast fermentation. The primary fermentation lasted about 16 days, and the wine was allowed another 6 days on the skins of post-fermentation maceration, giving this orange wine a total of 24 days of skin contact. This lengthy time on the skins is what gives this wine its beautiful orange hue. Being barrel-aged in neutral French oak barrels for 10 months allowed the wine to soften prior to bottling and the wine was fined and filtered for clarity and stability. The 2023 L'Orange d'Virginia was bottled on June 3, 2024.

WINEMAKER NOTES

Treating a white grape, Petit Manseng in this case, like a red wine and fermenting it on the skins pays homage to ancient winemaking techniques. Candied apricot and orange blossom aromas lead to flavors of dried pineapple and kumquat on the palate, all of which help lift up the fine grain tannins from the skin contact on the wine. This wine finishes with white tea, baking spice and orange pith.

VINTAGE NOTES

The consensus is that the 2023 growing season will go down as one of our ripest and best vintages in modern Virginia winemaking history. If there was one caveat to the vintage, it would be the large reduction in overall crop yields, however this simultaneously helps with the increase in quality. A little earlier bud break paid off and elongated the growing season. For the first time in a few vintages we were also able to dodge any major spring frost damage to vines. The season progressed with a much drier summer than normal in our region and there were no true heat waves for any length of time. One important factor was the diurnal temperature shift between the warmth of the day and cooler summer nights than is typical, which helps the vines ripen at a good pace but still hold on to their acidity. As harvest progressed, we had no remnants from hurricane season to deal with which allowed us to pick when we felt the grapes were at optimal quality, not when dictated by



mother nature. Overall, the 2023 vintage is shaping out to be as good as 2009 or 2019, however we will have to wait and see if it turns out to be even better.