

PARADISE SPRINGS WINERY

CHARLOTTESVILLE VIOGNIER

2022



TECHNICAL DATA

pH: 3.48

Acid: 6.5 g/l

Alcohol: 12.9%

GRAPE SOURCES

100% Viognier sourced entirely from Hobby Vineyard at Paradise Springs of Charlottesville

HARVEST DATE

September 12, 2022

APPELLATIONS

Monticello AVA

WINEMAKING DATA

The chilled Viognier grapes were whole-cluster pressed off into stainless steel tanks for two days to settle. After two days, the juice was racked into a stainless tank and fermented using the X16 yeast strain for approximately 3 weeks of fermentation under cold temperatures. After fermentation, the wine was left on its lees to age for nine months. The two main benefits from this process are that it allows for less sulfites to be used in the wine and it adds weight to the mid palate. 2022 Hobby Vineyard Viognier fined and filtered for stability before it was bottled on June 12, 2023.

WINEMAKER NOTES

This Viognier was fermented and aged in stainless steel to allow for the true character of the variety to shine through. The subtle aromas of lychee fruit and tangerine waft from the glass, followed by flavors of Asian pear and nectarines which fill the palate with fruit. This is a zippier and lighter version compared to our standard Viognier, making it a welcome addition - especially in the warmer months.

VINTAGE NOTES

I believe the 2022 vintage will go down as one of the better vintages of the past decade. Bud break on the vines was later than normal. This along with a spell of wet cloudy weather early on seemed to push the vines about 10 days behind where they usually are for a typical vintage. This year didn't come without its challenges which presented in the way of hurricane Ian and then a second rain event in October that delayed the arrival of some late-ripening varieties. The weather however, between these two rain events was ideal for drying out, ripening, and improving the quality of the fruit in the vineyards. The combination of cool nights and heat throughout the days that continued well into late fall really gave this vintage a good push for higher quality wines.