
PARADISE SPRINGS WINERY

KIII
2020



TECHNICAL DATA

pH: 3.30
Acid: 6.8 g/l
Alcohol: 13.5%

GRAPE SOURCES

43% Chardonnay, 41% Vidal Blanc and 16% Petit Manseng, sourced from 100% Virginia vineyards that break down as follows: 84% Brown Bear Vineyards and 16% Williams Gap Vineyards

APPELLATIONS

Shenandoah AVA and Loudoun County

HARVEST DATE

September 10, 22 and October, 26, 2020.

WINEMAKING DATA

The chilled grapes were destemmed and pressed off separately into stainless steel tanks for two days to settle. After two days, the wines were racked and fermented in three different stainless tanks using different yeast strains for approximately 3 weeks of fermentation under cold temperatures. After fermentation finished, the different lots of wine were blended together into one tank and aged for a total of 6 months on the fine lees to add weight to the mid-palate and reduce the amount of sulfites used. 2010 KIII fined and filtered before it was bottled on April 27, 2021.

WINEMAKER NOTES

The stainless-steel fermentation highlights the true expression of each variety without any oak features dominating the palate. It is this process that highlights the tropical notes of Petit Manseng and grassy aromatics of Vidal Blanc that are so prevalent in this wine. Asian pear stands out on the palate, followed by a lemon curd note that is wrapped up with the mouth quenching acidity of underripe pineapple that leads to a long finish.

VINTAGE NOTES

The mild winter led to an earlier bud break than normal in most of our vineyards, leaving the delicate tissue of the vine that will go on to produce the grapes more vulnerable to a potential frost or cold spell. There was a cold spell in late April and again in early May that wiped out a lot of vineyards. Thankfully our sites were spared except for a small amount of Chardonnay. The rest of the growing season was good to optimal for ripening the grapes with little rain, warm temperatures and ample sunshine heading into the beginning of the harvest. As the harvest went on it became cooler than normal with many cloudy days and more rain which makes phenolic ripening difficult. Overall, 2020 looks like it's going to be an average vintage for most of Virginia.