

PARADISE SPRINGS WINERY

KIII
2024



TECHNICAL DATA

pH: 3.27
Acid: 7.2 g/l
Alcohol: 13.5%

GRAPE SOURCES

40% Viognier, 30% Chardonnay and 30% Vidal Blanc sourced from 100% Virginia vineyards that break down as follows: 40% Brown Bear Vineyards, 30% Silver Creek Vineyards, 15% Paradise Springs Charlottesville and 15% Williams Gap Vineyards

HARVEST DATE

August 27, September 5 and 10, and October 4, 2024

APPELLATIONS

Shenandoah AVA, Monticello AVA and Loudoun County

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. 2024 KIII was fined and filtered before it was bottled on April 30, 2025.

WINEMAKER NOTES

The stainless steel fermentation allows the true expression of each variety to be showcased without oak getting in the way. This process allows the tropical sweetness of this Viognier-heavy blend to come through. All of this is followed by a touch of creaminess and pear notes from the Chardonnay, which adds a weight and also balances the mouthwatering acidity of the Vidal Blanc.

VINTAGE NOTES

On the heels of the phenomenal 2023 vintage this past growing season in 2024 will also be among some of the ripest and best vintages in the past 25 years for Virginia. A long, hot growing season resulted in overall lower fruit yields, but increased ripeness of the fruit and quality of the resulting wine. A little earlier bud break paid off to elongate the growing season for us, because for the second vintage in a row we were able to dodge any major spring frost damage to vines. The season progressed with a much drier summer than normal in our region, including an extended period of drought and intense heat. The warmth helped the vines ripen at a good pace, which allowed us to start harvest earlier than ever before at the winery. As harvest progressed, we were able to pick around 90% of our vintage in the first month of the harvest. However, hurricane remnants brought a solid week of rain in the later part of September, postponing the picking of remaining fruit until the grapes were able to dry. Overall, 2024 was a solid vintage that will rival the previous year and potentially be on par with the 2019 season.