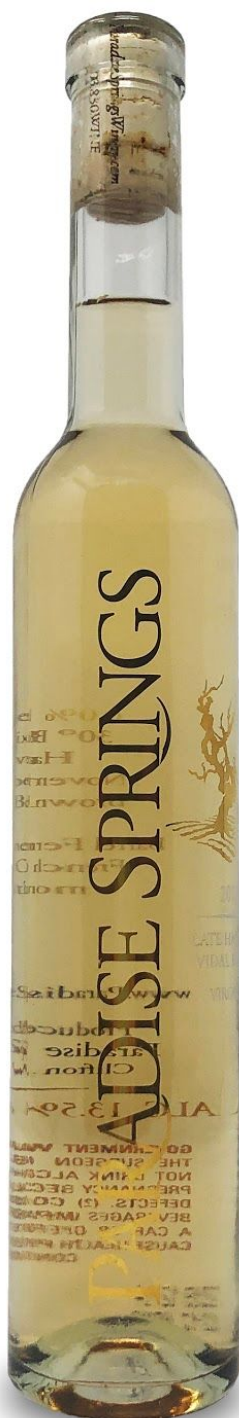

PARADISE SPRINGS WINERY

LATE HARVEST VIDAL BLANC

2017



TECHNICAL DATA

pH: 3.67

Acid: 4.3 g/l

Alcohol: 13.5%

R.S.: 6.9 g/l

GRAPE SOURCES

100% Vidal Blanc (Hybrid) sourced entirely from Brown Bear Vineyards

APPELLATIONS

Shenandoah AVA

HARVEST DATES

November 2, 2017

WINEMAKING DATA

Grapes were harvested early, transported and refrigerated on site at 40° F overnight. The following day the grapes were pressed off into stainless steel tanks for two days to settle. Then the juice was racked into neutral French oak cigar-shaped barrels and inoculated with Rhone 4600 yeast. After approximately 3 weeks of primary fermentation in barrel, the wine was left to age for 14 months. Just prior to bottling the wine was fined and filtered for clarity and stability, and the 2017 Late Harvest Vidal Blanc was bottled on December 14, 2018.

WINEMAKER NOTES

This dessert style Vidal Blanc has aromas of apple skins and honey notes. Apple and honey notes are abundant, while a touch of bright acidity on the finish cleanses the sweetness off the palate.

VINTAGE NOTES

The end of winter was characterized by an unsettling weather pattern of warm and cool spells. There were days in February that reached 80 degrees and a few nights in March dropped to well below freezing. Spring still came almost two weeks early, and luckily there were no damaging frost events. Late May was unusually wet, which led to less than ideal flowering conditions for some of the earlier varieties, but in the end the fruit set was fine. June and July were very dry, allowing for less vegetative growth and less vine hedging than normal. This period also allowed a slow, drawn out veraison period. The beginning of September through the first half of October was warm and dry, setting the stage for one of the best red grape harvests in 25 years. Red grapes came in with balanced sugar levels in conjunction with acidity, as well as riper skin tannins than normal.