

2017 VIOGNIER

pH: 3.51

Acid: 5.9 g/l

Alcohol: 13.5%

GRAPE SOURCES	96% Viognier and 4% Petit Manseng, sourced from 100% Virginia vineyards that break down as follows: 49% Williams Gap, 32% Silver Creek Vineyards and 19% Leaping Fox Vineyards.
APPELLATIONS	Loudoun County, Monticello AVA and Prince William County
HARVEST DATES	September 6, 10 and 19, 2017.
SUGGESTED PAIRINGS	Entrées: Poached Salmon and Shrimp Scampi Cheeses: Comté and Caved aged Gruyere

This Viognier is fermented and aged in stainless steel, which allows the true expression of the variety and emphasizes aroma of honeysuckle and the tropical notes of ripe Viognier. The wine has a full and round mouthfeel and mouth quenching acidity, making it a versatile wine with food.

2017 PETIT MANSENG

pH: 3.22

Acid: 8.8 g/l

Alcohol: 13.9%

RS: 13.0 g/l

GRAPE SOURCES	96% Petit Manseng and 4% Viognier, sourced from 100% Virginia vineyards that break down as follows: 45% Silver Creek Vineyards and 55% Williams Gap Vineyards.
APPELLATIONS	Monticello AVA and Loudoun County.
HARVEST DATES	September 14 and 19, 2017.
SUGGESTED PAIRINGS	Entrées: Shrimp ceviche and Lemongrass chicken Cheeses: Aged Gouda and Jarlsberg

This varietal derives its name from its small, thick-skinned berries that yield a beautiful, golden straw-colored wine. Often made into a late-harvest dessert wine, our version is more of an off-dry style with a fruity pineapple and lychee fruit notes. It is a medium-bodied wine with bright acidity that helps balance out the sweetness on the finish.