
PARADISE SPRINGS WINERY

PETIT MANSENG

2018

TECHNICAL DATA

pH: 3.28

Acid: 7.7 g/l

Alcohol: 14.0%

R.S.: 4.5 g/l

GRAPE SOURCES

97% Petit Manseng and 3% Viognier, sourced from 100% Virginia vineyards that break

down as follows: 44% Silver Creek Vineyards and 56% Williams Gap Vineyards.

APPELLATIONS

Monticello AVA and Loudoun County

HARVEST DATES

September 25 and 26, 2018

WINEMAKING DATA

The grapes were destemmed and pressed off into stainless steel tanks for 2 days to settle. After the 2-day period, the juice was racked into a stainless steel tank for fermentation with Laffort X5 yeast at cool temperatures for approximately 3 weeks.

The wine then aged for 7 months in stainless steel tanks. 2018

Petit Manseng was bottled on April 26, 2019.

WINEMAKER NOTES

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 a dry style with dried mango and baked apple notes. It is medium bodied with lots of lasting flavors that the bright acidity helps clean off the palate at the finish of this wine.

VINTAGE NOTES

The 2018 vintage was very difficult to manage as it was one of the wettest seasons in recorded history. These types of years are typically known as winemaker's vintages, because winemakers in our region still prevail with hard work, despite the challenges they face. Bud break came as expected in Virginia, and not quite as early as it had been the year before. Given all the rain, vineyards focused on the canopy management of the vines and had to spray for mildew and mold more than in a typical year. In order not to risk losing fruit to the weather, we took fruit earlier than usual as opposed to letting it hang on the vine longer. Although this decision left the wines a little lighter in body and alcohol, they are clean and more European in style.

