

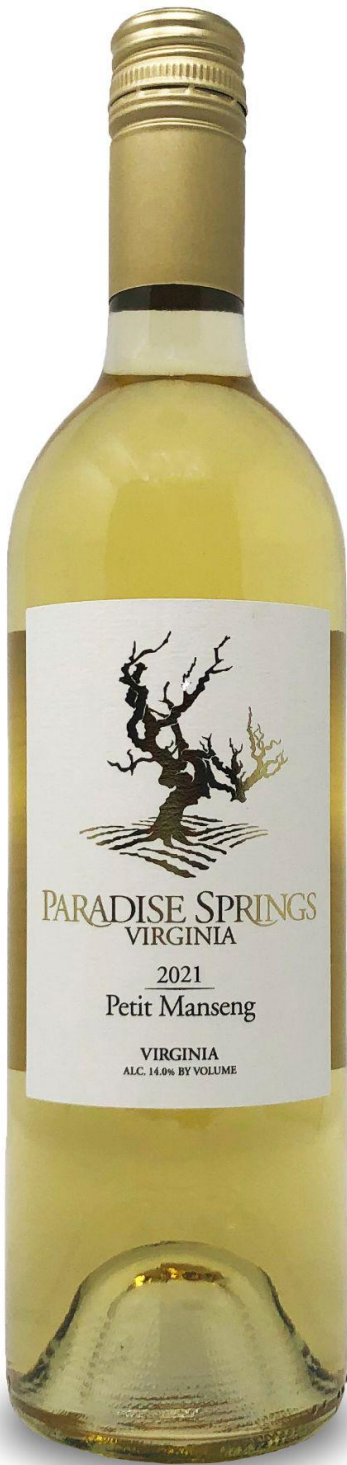
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# PARADISE SPRINGS WINERY

PETIT MANSENG

2021

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## TECHNICAL DATA

pH: 3.15

Acid: 7.9 g/l

Alcohol: 14.2%

## GRAPE SOURCES

100% Petit Manseng sourced from 100% Virginia vineyards that break down as follows: 65% Williams Gap Vineyards and 35% Silver Creek Vineyards

## APPELLATIONS

Loudoun County and Monticello AVA

## HARVEST DATE

September 13 and 15, 2021

## WINEMAKING DATA

The grapes were destemmed, crushed and pressed off into stainless steel tanks for two days to settle out the grape solids. After settling, the two different lots of juice was racked into the same clean stainless steel tank for fermentation with Laffort X5 yeast at cool temperatures for approximately three weeks. The wine then aged for seven months in stainless steel on the lees. This wine was never racked prior to filtering to allow less use of sulfites and to keep some CO<sub>2</sub> in the wine helping preserve its freshness. 2021 Petit Manseng was fined and filtered for clarity and stability and then bottled on April 6, 2022.

## WINEMAKER NOTES

Petit Manseng has really started to make a name for itself here in Virginia. This variety's thick skin and loose-clustered nature make it well suited to the environmental elements that are typical in an east coast growing season. Petit Manseng is often made into a late harvest dessert wine, however our version is a dry style with ripe pineapple and citrus peel notes. It is a fuller-bodied white with lots of tropical flavors and a gracious amount of acidity that the variety is known for. This contributes to the bright finish of this wine and long ageability.

## VINTAGE NOTES

It was a slow start to the growing season after a very mild winter. That helped prevent a major frost event mainly around the Charlottesville area so we were able to avoid issues at our sites. Towards the end of winter an unsettling weather pattern of warm and cool spells was trending. As the season moved to the warmer months our vineyards remained relatively dry, which stalled veraison and elongated maturity of the clusters. It remained dry through the early ripening of sparkling grapes, but occasional rainfalls and high humidity left us battling some mildew breakouts and slowed ripening at most vineyards for the rest of harvest. The other pest that was battled was the 17-year brood of cicada which

likes to feed on and girdle some of the grapevine shoots. Thankfully this pest comes and goes quickly. Overall, a good vintage comparatively for Virginia probably more in the craft of the old-world style as opposed to the 201 vintage leaning newer world in style.