

PARADISE SPRINGS WINERY

PETIT MANSENG

2022

TECHNICAL DATA

pH: 3.31

Acid: 7.1 g/l

Alcohol: 14.6%

GRAPE SOURCES

100% Petit Manseng sourced from 100% Virginia vineyards that break down as follows:
82% Williams Gap Vineyards and 18% Silver Creek Vineyards

HARVEST DATE

September 26 and 27, 2022

APPELLATIONS

Loudoun County and Monticello AVA

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 were racked into the same clean stainless steel tank for fermentation with Laffort X5 yeast at cool temperatures for approximately 3.5 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 CO₂ in the wine helping preserve its freshness. 2022 Petit Manseng was fined and filtered for clarity and stability and then bottled on April 20, 2023.

WINEMAKER NOTES

Petit Manseng has really started to make a name for itself here in Virginia due the thick skin and loose clustered nature of this variety. This makes the grape 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 tropical notes and citrus zest. It is a fuller-bodied white with lots of pineapple and lemon intensity on the palate, which is emphasized by the amount of acidity that the variety is known for. This predominant quality of acidity contributes to the bright finish of this wine and long age ability.

VINTAGE NOTES

I believe the 2022 vintage will go down as one of the better vintages of the past decade. Bud break on the vines was later than normal. This along with a spell of wet cloudy weather early on seemed to push the vines about 10 days behind where they usually are for a typical vintage. This year didn't come without its challenges which presented in the way of hurricane Ian and then a second rain event in October that delayed the arrival of some late-ripening varieties. The weather however, between these two rain events was ideal for drying out, ripening, and improving the quality of the fruit in the vineyards. The combination of cool nights and heat throughout the days that continued well into late fall really gave this vintage a good push for higher quality wines.

