

PARADISE SPRINGS WINERY

PETIT MANSENG

2024

TECHNICAL DATA

pH: 3.12

Acid: 8.8 g/l

Alcohol: 14.1%

GRAPE SOURCES

100% Petit Manseng sourced from 100% Virginia vineyards that break down as follows:
63% Silver Creek Vineyards and 37% Williams Gap Vineyards

HARVEST DATE

September 3, 2024

APPELLATIONS

Monticello AVA and Loudoun County

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. It was never racked prior to filtering to allow less use of sulfites and to keep some CO₂ in the wine, helping preserve its freshness. 2024 Petit Manseng was fined and filtered for clarity and stability and then bottled on April 30, 2025.

WINEMAKER NOTES

Petit Manseng is becoming a cornerstone white for Paradise Springs and of high importance for the future of our portfolio. Often made into a late-harvest dessert wine, our version is a dry style with abundant pineapple and kiwi aromas. It is a fuller bodied white with lots of tropical fruit aromatics intertwined with citrus. Intense flavors of pineapple, passionfruit, and nectarine on the palate are emphasized by the zippy acidity that the variety is known for.

VINTAGE NOTES

On the heels of the phenomenal 2023 vintage this past growing season in 2024 will also be among some of the ripest and best vintages in the past 25 years for Virginia. A long, hot growing season resulted in overall lower fruit yields, but increased ripeness of the fruit and quality of the resulting wine. A little earlier bud break paid off to elongate the growing season for us, because for the second vintage in a row we were able to dodge any major spring frost damage to vines. The season progressed with a much drier summer than normal in our region, including an extended period of drought and intense heat. The warmth helped the vines ripen at a good pace, which allowed us to start harvest earlier than ever before at the winery. As harvest progressed, we were able to pick around 90% of our vintage in the first month of the harvest. However, hurricane remnants brought a solid week of rain in the later part of September, postponing the picking of remaining fruit until the grapes were able to dry. Overall, 2024 was a solid vintage that will rival the previous year and potentially be on par with the 2019 season.

