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# PARADISE SPRINGS WINERY

“RUM BARREL” PETIT MANSENG

*Aperitif wine*

2020

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## TECHNICAL DATA

pH: 3.30

Acid: 7.1 g/l

Alcohol: 15.1%

R.S.: 20.0 g/l

## GRAPE SOURCES

100% Petit Manseng sourced from 100% Virginia grapes from vineyards Williams Gap Vineyards

## APELLATIONS

Loudoun County

## HARVEST DATES

September 22, 2020

## WINEMAKING DATA

The grapes were destemmed and pressed off into stainless steel tanks for 2 days to settle out the grape solids. After settling, the juice was racked into a small, clean stainless steel tank for fermentation with Laffort X5 yeast. It fermented this way at cool temperatures for approximately 3 weeks to allow the yeast to die out with 2% of the grape sugar remaining. The wine then aged for 14 months in 25 year-old Barbados rum barrels. 2020 “Rum Barrel” Petit Manseng was fined and filtered for clarity and stability and then bottled on November 30, 2021.

## WINEMAKER NOTES

Often made into a late-harvest dessert wine, our version is more of an off-dry Aperitif-style wine with good acidity, higher alcohol and a small amount of sweetness to help stimulate the palate before a meal. Notes of ripe pineapple, baked apple and shaved coconut are abundant as they make their way through this fuller bodied white. The bright acidity that this variety is known for helps cleanse off the palate for the next sip of wine and food to follow.

## VINTAGE NOTES

The mild winter led to an earlier bud break than normal in most of our vineyards, leaving the delicate tissue of the vine that will go on to produce the grapes more vulnerable to a potential frost or cold spell. There was a cold spell in late April and again in early May that wiped out a lot of vineyards. Thankfully our sites were spared except for a small amount of Chardonnay. The rest of the growing season was good to optimal for ripening the grapes with little rain, warm temperatures and ample sunshine heading into the beginning of the harvest. As the harvest went on it became cooler than normal with many cloudy days and more rain which makes phenolic ripening difficult. Overall, 2020 looks like it's going to be an average vintage for most of Virginia.