



Sommet Blanc

VIRGINIA ALC. 12.4% BY VOLUMI

PARADISE SPRINGS WINERY SOMMET BLANC

2018

TECHNICAL DATA

pH: 3.35 Acid: 6.3 g/l Alcohol: 12.4% R.S.: 8.6 g/l

GRAPE SOURCES

100% Virginia Vidal Blanc grapes sourced entirely from Brown Bear Vineyards

APPELLATIONS Shenandoah AVA

HARVEST DATES September 20, 2018

WINEMAKING DATA

The grapes were transported in refrigerated trucking from our Shenandoah vineyard site and destemmed and pressed off immediately. After two days of cold settling in tank, the lot was racked into two separate stainless steel tanks and inoculated with 2 different yeast strains. After approximately 24 days of primary fermentation, the wine was blended in stainless steel tanks and aged for a total of 7 months until bottling. Just prior to bottling, the wines were fined and filtered for clarity and stability. The 2018 Sommet Blanc was bottled on April 26, 2019.

WINEMAKER NOTES

Aromatics of petrol are followed by citrus blossoms, which waft from the glass and lead to flavors of Meyer lemon and under ripe pineapple. This is a wine with good acidity, a touch of sweetness and a crisp finish, making it pleasant on its own on a hot day or a great match to spicier foods.

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.

SUGGESTED PAIRINGS

Entrées: Butter Chicken or Kung Pao Cheeses: Bleu cheeses, and Camembert