

PARADISE SPRINGS WINERY

SOMMET BLANC

2022

TECHNICAL DATA

pH: 3.50

Acid: 6.3 g/l

Alcohol: 13.1%

R.S.: 9.7 g/l

GRAPE SOURCES

95% Vidal Blanc and 5% Seyval Blanc, sourced from 100% Virginia vineyards that break down as follows: Vidal Blanc from Brown Bear Vineyards and Seyval Blanc from Breau Vineyards

APPELLATIONS

Shenandoah AVA and Loudoun County

HARVEST DATE

September 8 and October 10, 2022

WINEMAKING DATA

The refrigerated grapes were destemmed and pressed into stainless steel tanks for two days to settle. After two days of cold settling in tank, the lot was racked into two separate stainless steel tanks and inoculated with two different yeast strains. After approximately three and a half weeks of primary fermentation, sulfites were added to arrest the fermentation and leave a touch of sweetness behind in the Vidal tank. The two separate tanks were blended, and the wine remained in stainless steel tanks for a total of seven months until bottling. Just prior to bottling the wines were fined and filtered for clarity and stability, and the 2022 Sommet Blanc was bottled on April 21, 2023.

WINEMAKER NOTES

Aromatic notes of green apple and pear quickly change to flavors of citrus peel and melon on the palate, with a slight touch of guava on the finish. The wine's good acidity balances out the residual sugar and alcohol, making this a complete and surprisingly complex wine.

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.

