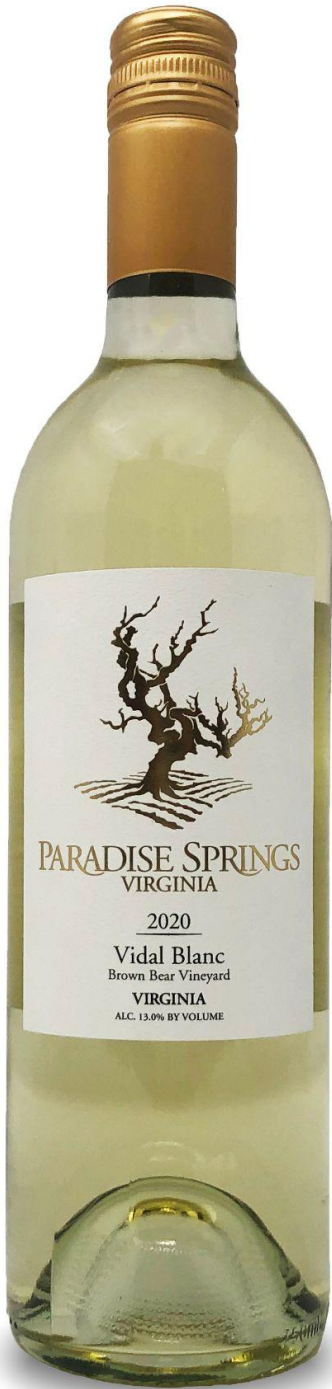

PARADISE SPRINGS WINERY

VIDAL BLANC

2020



TECHNICAL DATA

pH: 3.31

Acid: 6.5 g/l

Alcohol: 13.0%

GRAPE SOURCES

100% Vidal Blanc (Hybrid) sourced entirely from Brown Bear Vineyards

APPELLATIONS

Shenandoah AVA

HARVEST DATE

October, 16, 2020

WINEMAKING DATA

Grapes were harvested early, transported, and refrigerated on site at 40 F overnight. The following day the grapes were pressed off into stainless steel tanks for two days to settle. Next, the juice was racked into a clean stainless-steel tank and inoculated with the VIN13 yeast. After approximately 3.5 weeks of primary fermentation, the wine was left in tank on its lees to increase mouthfeel and reduce the amount of sulfites used until bottling. Just prior to bottling, the wine was fined and filtered for clarity and stability. The 2020 Vidal Blanc was bottled on April 27, 2021.

WINEMAKER NOTES

This dry version of Vidal Blanc has aromas of boxwood and lemongrass that lead to flavors of green apple and lime zest on the palate. This is a vibrant wine with mouth quenching acidity, great fruitiness, and wonderful balance.

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.