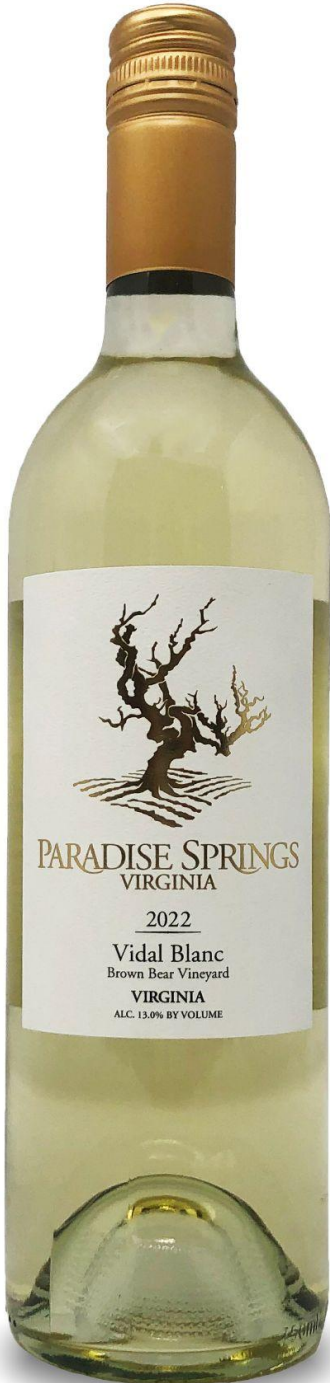


PARADISE SPRINGS WINERY

VIDAL BLANC

2022



TECHNICAL DATA

pH: 3.46

Acid: 6.5 g/l

Alcohol: 14.0%

GRAPE SOURCES

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

HARVEST DATE

October 10, 2022

APPELLATIONS

Shenandoah AVA

WINEMAKING DATA

Grapes were harvested early, transported, and refrigerated on site at 40 F overnight. The following day, the grapes were destemmed and 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 three 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 and the 2022 Vidal Blanc was bottled on April 20, 2023.

WINEMAKER NOTES

This dry version of Vidal Blanc has aromas of honeysuckle and kumquat that lead to flavors of melon and citrus peel on the palate. This is a vibrant wine with mouth-quenching acidity and great fruitiness upfront, with roundness in the mid palate and length on the finish.

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.