
PARADISE SPRINGS WINERY

VIOGNIER

2018

TECHNICAL DATA

pH: 3.47

Acid: 5.9 g/l

Alcohol: 13.3%

GRAPE SOURCES

93% Viognier and 7% Petit Manseng, sourced from 100% Virginia vineyards that break down as follows: 52% Williams Gap and 48% Silver Creek Vineyards

APPELLATIONS

Loudoun County and Monticello AVA

HARVEST DATES

September 11, 20 and 26, 2018

WINEMAKING DATA

The chilled Viognier grapes were destemmed and allowed to sit on their skins for two hours to develop a textural component before being pressed off into stainless steel tanks for two days to settle. After two days, the wines were racked and fermented in two different Stainless tanks using different yeast strains (X16 and Rhone 4600) for approximately 3 weeks of fermentation under cold temperatures. After fermentation was completed, the different lots of wine were blended together into one tank. Petit Manseng was blended in to help balance the acidity. Then the wine was aged for a total of 6 months on fine lees to add weight to the mid-palate. The 2018 Viognier was bottled on April 26, 2019.

WINEMAKER NOTES

Our Viognier is fermented and aged in stainless steel to allow the true expression of the variety to come forth without competing with oak notes. This process emphasizes the aroma of honeysuckle and the white peach notes of Viognier. The wine has good balance between alcohol and acidity, which compliments the round mouthfeel achieved by aging the wine on its lees aging and stirring it while in tank.

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.

