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# PARADISE SPRINGS WINERY

VIOGNIER

2020

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## TECHNICAL DATA

pH: 3.37

Acid: 6.5 g/l

Alcohol: 12.9%

## GRAPE SOURCES

95% Viognier and 5% Petit Manseng, sourced from 100% Virginia vineyards that break down as follows: 60% Williams Gap Vineyards and 40% Silver Creek Vineyards.

## APPELLATIONS

Loudoun County and Monticello AVA

## HARVEST DATES

September 16, 2020

## 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 GRE) for approximately 3 weeks of fermentation under cold temperatures. After fermentation finished, the different lots of wine were blended into one tank and Petit Manseng was blended in to help with the acid balance of the wine. Then the wine was aged for a total of 8 months on the fine lees to add weight to the mid-palate. 2020 Viognier fined and filtered for stability before it was bottled on June 22, 2021.

## WINEMAKER NOTES

Our Viognier is fermented and aged in stainless steel to showcase the true expression of the variety without oak notes overwhelming the palate. This process highlights the aromas of honeysuckle and the white peach. The wine is bright and fresh with a hint of golden raspberry, and features a bit of grip from some abbreviated skin contact, followed by a round mouthfeel from its lees aging and stirring while in tank.

## 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.

