
PARADISE SPRINGS WINERY

VIIGNIER

2021

TECHNICAL DATA

pH: 3.50

Acid: 6.4 g/l

Alcohol: 12.9%

GRAPE SOURCES

100% Viognier sourced from Virginia vineyards that break down as follows: 67% Silver Creek Vineyards and 33% Williams Gap Vineyards

APPELLATIONS

Monticello AVA and Loudoun County

HARVEST DATES

September 8 and 15, 2021

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. The wines were then racked and fermented in two different stainless tanks using different yeast strains (X16 and GRE) for approximately three weeks of fermentation under cold temperatures. After fermentation, the different lots of wine were blended into one tank and Petit Manseng was blended in to help balance the acidity of the wine. The wine was aged for a total of eight months on the fine lees to add weight to the mid-palate. 2020 Viognier fined and filtered for stability before it was bottled on April 5, 2022.

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 in this wine. The wine is bright and fresh with an aroma of honeysuckle and on the palate a hint of orange blossom. There is also a bit of grip from some abbreviated skin contact and a round mouthfeel from its lees aging and stirring while in tank that all come together to make a complex white wine.

VINTAGE NOTES

It was a slow start to the growing season after a very mild winter. That helped prevent a major frost event mainly around the Charlottesville area so we were able to avoid issues at our sites. Towards the end of winter an unsettling weather pattern of warm and cool spells was trending. As the season moved to the warmer months our vineyards remained relatively dry, which stalled veraison and elongated maturity of the clusters. It remained dry through the early ripening of sparkling grapes, but occasional rainfalls and high humidity left us battling some mildew breakouts and slowed ripening at most vineyards for the rest of harvest. The other pest that was battled was the 17-year brood of cicada which likes to feed on and



girdle some of the grapevine shoots. Thankfully this pest comes and goes quickly. Overall, a good vintage comparatively for Virginia probably more in the craft of the old-world style as opposed to the 201 vintage leaning newer world in style.