

PARADISE SPRINGS WINERY

VIOGNIER

2022

TECHNICAL DATA

pH: 3.41

Acid: 6.6 g/l

Alcohol: 13.2%

GRAPE SOURCES

100% Viognier sourced from Virginia vineyards that break down as follows: 68% Silver Creek Vineyards and 32% Williams Gap Vineyards.

HARVEST DATE

September 13 and 15, 2022

APPELLATIONS

Monticello AVA and Loudoun County

WINEMAKING DATA

The chilled Viognier grapes were whole-cluster pressed off into stainless steel tanks for two days to settle. After two days, the juice from each different vineyard was racked into two stainless tanks and fermented using the X16 and Rhone 4600 yeast strains for approximately 3 weeks of fermentation under cold temperatures. After fermentation, the wine was blended together into one tank and left on its lees to age for 9 months. The two main benefits from this process are that it allows for less sulfites to be used in the wine and it adds weight to the mid-palate. 2022 Viognier fined and filtered for stability before it was bottled on June 12, 2023.

WINEMAKER NOTES

This Viognier was fermented and aged in stainless steel to allow the true character of the variety to shine through. The dominant aromas of honeysuckle and Barlett pear come on strong, followed by flavors of dragon fruit and peach that fill out the palate. This is a bright, fruit-forward version of Viognier with good acidity that makes you salivate.

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.

