

PARADISE SPRINGS WINERY

VIOGNIER

2023

TECHNICAL DATA

pH: 3.36

Acid: 7.6 g/l

Alcohol: 13.5%

GRAPE SOURCES

100% Viognier sourced from Virginia vineyards that break down as follows: 94% Silver Creek Vineyards and 6% Paradise Springs Winery of Crozet

HARVEST DATE

August 29 & 19, 2023

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 in one tank and was left on its lees to age for about 9 months. The two main benefits from this process are; allowing for less sulfites to be used in the wine, and adding weight to the mid-palate. 2023 Viognier fined and filtered for stability before it was bottled on June 3, 2024.

WINEMAKER NOTES

This Viognier was fermented and aged in stainless steel allowing the true character of the variety to shine through, as well as a little bit of neutral French oak barrels, which helped add weight to this wine. The dominant aromas of honeysuckle and pear come on strong, followed by flavors of stone and tropical fruit, which fill out the palate. This is a bright, fruit-forward version of Viognier with good acidity that will make you salivate.

VINTAGE NOTES

The consensus is that the 2023 growing season will go down as one of our ripest and best vintages in modern Virginia winemaking history. If there was one caveat to the vintage, it would be the large reduction in overall crop yields, however this simultaneously helps with the increase in quality. A little earlier bud break paid off and elongated the growing season. For the first time in a few vintages we were also able to dodge any major spring frost damage to vines. The season progressed with a much drier summer than normal in our region and there were no true heat waves for any length of time. One important factor was the diurnal temperature shift between the warmth of the day and cooler summer nights than is typical, which helps the vines ripen at a good pace but still hold on to their acidity. As harvest progressed, we had no remnants from hurricane season to deal with which allowed us to pick when we felt the grapes were at optimal quality, not when dictated by mother nature. Overall, the 2023 vintage is shaping out to be as good as 2009 or 2019, however we will have to wait and see if it turns out to be even better.

