



# 2019 *Petite Fleur*

LIMITED RELEASE

A truly warm and inviting wine offering a beautiful array of orange, tangerine, apricot and nectarine. Beside these fruits is an intensely aromatic perfumed element with wildflowers, roses, and honeysuckle. Additionally, there is a bit of honey and honeydew melon to round it all out. The wine is beautifully balanced between the fruit, alcohol and residual sugar and offers a long, lingering finish that has a touch of bright lemon. All of this is then enveloped with the gentle presence of the cognac barrel. — *Matthew Meyer, Winemaker*

**VINTAGE:** Starting with a mild winter we rolled into an early spring. In late March we started seeing temps in the 70's with just a few cooler days to follow. The spring conditions led to excellent fruit set and ultimately a bountiful crop. The summer, for Virginia, was very mild with only a few days of hot humid conditions. The Autumn was particularly dry with warm days and cool nights. From mid-September to early October, we experienced very little rain which is invaluable for maturing grapes. I believe the 2019 vintage to be the best I have experienced in Virginia for my tenure here.

**BLEND:** 100% Vidal Blanc

**HARVEST:** The Vidal Blanc was harvested on 11 September 2019 and then frozen for approximately 6 weeks. The harvest brix was 22.6, pH 3.67 and TA 5.05g/L. After freezing the grapes were pressed with resulting brix at 33.5.

**VINEYARD SOURCING:**

Wessex Hundred, Williamsburg, VA – Vidal Blanc

**FERMENTATION:** The Vidal Blanc fermented very slowly for approximately 7 months in stainless steel drums with BA11 Yeast.

**AGING:** 14 Months in used Cognac barrels.

**BOTTLING DATE:** February 2021

**RELEASE DATE:** March 2021

**TECHNICAL INFORMATION:**

12.8% Alc.  
3.75 pH  
7.02 g/L TA  
18.25% RS



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