



2019 Petite Fleur

This wine opens with a lovely floral bouquet of lilac and wisteria followed by mandarin orange, nectarines, a touch of plum, peach, and tropical mango notes. The fruit is well balanced with a creamy vanilla texture with hints of honey and butterscotch and undertones of minerals and limestone. The finish of the wine is very clean, bright, and luscious with the orange and tropical notes blending nicely with the weight of the wine. Overall a very well-balanced wine with a long clean finish. – *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: 75% Vidal Blanc, 25% Muscat

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
Ancient Lakes, Columbia Valley, WA - Muscat

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

AGING: Stainless steel tanks and drums

BOTTLING DATE: February 2021

RELEASE DATE: March 2021

TECHNICAL INFORMATION:

12.1% Alc.
3.45 pH
8.41 g/L TA
17.5% RS



The
WILLIAMSBURG
WINERY LIMITED



5800 Wessex Hundred, Williamsburg, VA 23185
(757) 229-0999 | www.williamsburgwinery.com