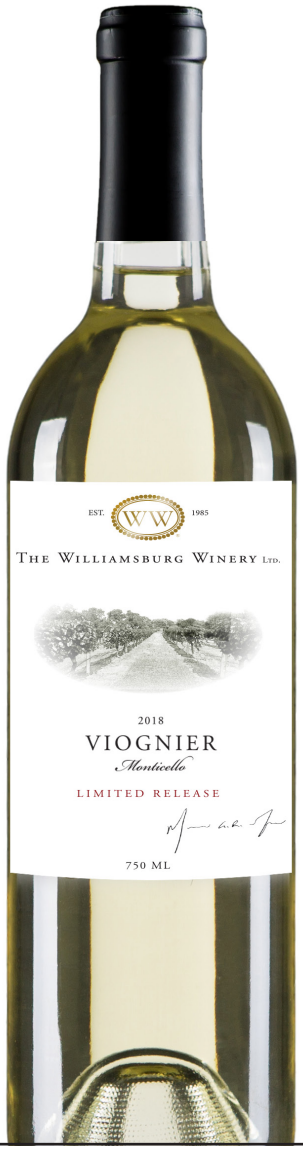
2018 Viognier

Monticello

LIMITED RELEASE

A bright clean wine with hints of pineapple, green apple, mandarin orange, fresh stone fruits and lemon. Along with the fruit aspect is a wonderful minerality bordering on limestone. Just next to the fruit and minerality is a very nice layer of creamy vanilla that reminds me of Nilla Wafer Cookies. The finish is clean and lingers with the tropical minerality before descending into the cookie! A great wine for salad. – *Matthew Meyer, Winemaker*



VINTAGE: 2018 started out with very cold temperatures in January and continued throughout most of the winter. The cold weather was followed by an unusually wet spring. Some rains coming when the vines were beginning to flower, an important process in the grape development and a time when heavy rains are not wanted. The summer was consistently hot and humid with the humidity never seeming to abate. The fall started out with drier conditions allowing for some good grape development and then towards the mid and later part of the fall the rains returned. Overall a hot, humid and wet vintage that Mother Nature throws at us occasionally to test the fortitude of the growers and winemakers.

BLEND: 100% Viognier

HARVEST: Grapes were harvested on 07 September at 22 Brix, 3.85pH and 5.65g/L TA

VINEYARD SOURCING:
Keswick Vineyards, Keswick, VA

FERMENTATION: Juice was cold settled for 2 days and then fermented in stainless steel for 22 days using Fermavin3C Yeast

AGING: The wine was aged 81% stainless Steel and 19% Neutral French Oak.

BOTTLING DATE: May 2019

RELEASE DATE: September 2019

TECHNICAL INFORMATION:
12.7% Alc
3.84 pH
0.578g/L TA
0.075% RS (dry)

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