



## 2018 Wessex Hundred Albariño

A wine similar to a Viognier but with more aromatics. Initially there is a wonderful wild flower, perfumed, botanical quality which leads into the peach, pineapple, pear and apricot notes. There is also a minerality to the wine that blends well with the fresh cut hay. The best way to describe this wine is to picture yourself in the middle of a field of wild flowers breathing deeply while eating a fresh peach/apricot (best done after pollen season). A very well-balanced wine with strong aromatics that linger a long time. I really like Albarino, I like it a lot. – *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% Albariño

**HARVEST:**

The Albarino was harvested on 30 August at 21.3 Brix, 3.91 pH and 5.55g/L TA.

**VINEYARD SOURCING:**

Wessex Hundred, Williamsburg, VA

**FERMENTATION:**

The Albarino fermented for 20 days in stainless steel with TS28 Yeast.

**AGING:**

54% Concrete Eggs “Sheldon” and 46% Stainless Steel drums

**BOTTLING DATE:** April 2019

**RELEASE DATE:** May 2019

**TECHNICAL INFORMATION:**

11.4% Alc  
3.58 pH  
6.70g/L TA  
0.25 RS (dry)

