



2019 Wessex Hundred Dry Rosé

A very harmonious wine offering gentle fruit notes, starting with strawberry and banana, and then followed by some cherry, rhubarb, raspberry and blueberry. The gentle fruits are perfectly matched with the soft bouquet of fresh spring flowers with a touch of clove, nutmeg and honey. There is a soft citrus peel tone which enhances the other aspects and adds to the structure of the wine very well. The finish is long and clean with fresh fruits, flowers and soft spices. – *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: Cabernet Franc and Vidal Blanc

HARVEST:

The Cabernet Franc was harvested on 24 September at 22.3 Brix, 3.88 pH and 3.55g/L TA.
The Vidal Blanc was harvested on 11 September at 22.6 brix, 3.67 pH and 5.05g/L TA.

VINEYARD SOURCING: Wessex Hundred, Williamsburg, VA – 100%

FERMENTATION:

The Cabernet Franc was immediately pressed after harvest (no extended skin contact) and fermented with Rhone 4600 Yeast in stainless steel for approximately 21 days. The Vidal Blanc was fermented in stainless steel at cooler temperatures for approximately 47 days with BA11 Yeast.

AGING: The wine was aged in 100% Stainless Steel.

BOTTLING DATE: February 2020 – 1,498 cases

RELEASE DATE: May 2020

TECHNICAL INFORMATION:

13.0% Alc
3.60 pH
6.33 g/L TA
0.60% RS (dry)

