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# PARADISE SPRINGS WINERY

KIII  
2022

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## TECHNICAL DATA

pH: 3.42  
Acid: 6.7 g/l  
Alcohol: 13.5%

## GRAPE SOURCES

38% Viognier, 33% Chardonnay and 29% Petit Manseng sourced from 100% Virginia vineyards that break down as follows: 38% Paradise Springs Charlottesville, 33% Brown Bear Vineyards and 29% Williams Gap Vineyards

## HARVEST DATE

September 10, 12 and 28, 2022

## APPELLATIONS

Monticello AVA, Shenandoah AVA and Loudoun County

## WINEMAKING DATA

The chilled grapes were destemmed and pressed off separately into stainless steel tanks for two days to settle. After two days, the wines were racked and fermented in three different stainless tanks using different yeast strains for approximately 3 weeks of fermentation under cold temperatures. After fermentation was complete, the different lots of wine were blended together into one tank and aged for a total of 6 months on the fine lees to add weight to the mid-palate and reduce the amount of sulfites used. 2022 KIII fined and filtered before it was bottled on April 20, 2023.

## WINEMAKER NOTES

Stainless-steel fermentation allows the true expression of each variety to stand out without oak getting in the way. This process highlights the tropical notes of Petit Manseng and stone fruit aromatics of Viognier that are so prevalent in this wine. Stone fruit stands out on the palate, followed by a lemon zest that envelops the mouth with quenching acidity. The wine finishes with lingering tree fruits.

## VINTAGE NOTES

I believe the 2022 vintage will go down as one of the better vintages of the past decade. Bud break on the vines was later than normal. This along with a spell of wet cloudy weather early on seemed to push the vines about 10 days behind where they usually are for a typical vintage. This year didn't come without its challenges which presented in the way of hurricane Ian and then a second rain event in October that delayed the arrival of some late-ripening varieties. The weather however, between these two rain events was ideal for drying out, ripening, and improving the quality of the fruit in the vineyards. The combination of cool nights and heat throughout the days that continued well into late fall really gave this vintage a good push for higher quality wines.

