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# PARADISE SPRINGS WINERY

PETIT MANSENG

2023

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## TECHNICAL DATA

pH: 3.22

Acid: 7.2 g/l

Alcohol: 14.2%

## GRAPE SOURCES

40% Chardonnay, 30% Viognier and 30% Petit Manseng sourced from 100% Virginia vineyards that break down as follows: 40% Brown Bear Vineyards, 30% Paradise Springs Charlottesville and 30% Williams Gap Vineyards

## HARVEST DATE

August 30 and September 6, 2023

## APPELLATIONS

Shenandoah AVA, Monticello 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 steel tanks using different yeast strains for approximately 3 weeks of fermentation under cold temperatures. After fermentation finished, 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. 2023 KIII was fined and filtered before it was bottled on April 4, 2024.

## WINEMAKER NOTES

The 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. Tree fruits like apple and pear stand out on the palate. All of this is followed by a touch of creaminess that adds a weight and also balances the mouth watering acidity.

## VINTAGE NOTES

The consensus is that the 2023 growing season will go down as one of our ripest and best vintages in modern Virginia winemaking history. If there was one caveat to the vintage, it would be the large reduction in overall crop yields, however this simultaneously helps with the increase in quality. A little earlier bud break paid off and elongated the growing season. For the first time in a few vintages we were also able to dodge any major spring frost damage to vines. The season progressed with a much drier summer than normal in our region and there were no true heat waves for any length of time. One important factor was the diurnal temperature shift between the warmth of the day and cooler summer nights than is typical, which helps the vines ripen at a good pace but still hold on to their acidity. As harvest progressed, we had no remnants from hurricane season to deal with which allowed us to pick when we felt the grapes were at optimal quality, not when dictated by mother nature. Overall, the 2023 vintage is shaping out to be as good as 2009 or 2019, however we will have to wait and see if it turns out to be even better.

