
PARADISE SPRINGS WINERY

L'ORANGE D'VIRGINIA

2022



TECHNICAL DATA

pH: 3.66

Acid: 6.5 g/l

Alcohol: 13.5%

GRAPE SOURCES

100% Petit Manseng sourced entirely from Williams Gap Vineyards

APPELLATIONS

Loudoun County

HARVEST DATE

September 26, 2022

WINEMAKING DATA

The grapes were destemmed into a fermentation bin and allowed to cold soak for a total of two days. After the cold soak, the bin was moved into the sun and allowed to warm up to help start the native yeast fermentation. The primary fermentation lasted about 16 days and the wine was allowed another 12 days on the skins of post-fermentation maceration, giving this orange wine a total of 30 days of skin contact. This lengthy time on the skins is what gives this wine its beautiful orange hue. It was barrel aged in neutral French oak barrels for 10 months, allowing the wine to soften prior to bottling. The wine was fined and filtered for clarity and stability. The 2022 L'Orange d'Virginia was bottled on August 22, 2023.

WINEMAKER NOTES

Treating a white grape, Petit Manseng in this case, like a red wine and fermenting it on the skins pays homage to ancient winemaking techniques. That process gives this wine aromas very similar to a good Sauterne wine from Bordeaux. The fruit flavors of orange marmalade and kumquat come out on the palate and help lift up the subtler tannins from the skin contact on the wine.

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.