
PARADISE SPRINGS WINERY

VIOGNIER
Monticello AVA
2023



TECHNICAL DATA

pH: 3.43
Acid: 6.6 g/l
Alcohol: 13.7%

GRAPE SOURCES

100% Viognier sourced entirely from Hobby Vineyard at Paradise Springs of Charlottesville

HARVEST DATE

August 30, 2023

APPELLATIONS

Monticello AVA

WINEMAKING DATA

The chilled Viognier grapes were whole-cluster pressed off into stainless steel tanks for two days to settle. After two days, the juice was racked into a stainless steel tank and fermented using the X16 yeast strain for approximately 3 weeks of fermentation under cold temperatures. After fermentation, the wine was left on its lees to age for 9 months. The two main benefits from this process are that it allows for less sulfites to be used in the wine and it adds weight to the mid-palate. The 2023 Monticello AVA Viognier was fined and filtered for stability before it was bottled on June 3, 2024.

WINEMAKER NOTES

This Viognier was fermented and aged in stainless steel to allow for the true character of the variety to shine through. The abundant aromas of honeysuckle and citrus fruit dominate the nose, followed by flavors Asian pear and mango, which fill out the palate with fruit. This is a zippier and lighter version than our standard Viognier, making it a welcome addition, especially in the warmer months.

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.