
PARADISE SPRINGS WINERY

PETIT MANSENG

2023

TECHNICAL DATA

pH: 3.25

Acid: 8.2 g/l

Alcohol: 14.7%

GRAPE SOURCES

100% Petit Manseng sourced from 100% Virginia vineyards that break down as follows:
60% Silver Creek Vineyards and 40% Williams Gap Vineyards

HARVEST DATE

September 6 and 11, 2023

APPELLATIONS

Loudoun County and Monticello AVA

WINEMAKING DATA

The grapes were destemmed, crushed and pressed off into stainless steel tanks for 2 days to settle out the grape solids. After settling, the two different lots of juice were racked into the same clean stainless steel tank for fermentation with Laffort X5 yeast at cool temperatures for approximately 3.5 weeks. The wine then aged for 7 months in stainless steel on the lees. This wine was never racked prior to filtering to allow less use of sulfites and to keep some CO₂ in the wine to help preserve its freshness. 2023 Petit Manseng was fined and filtered for clarity and stability and then bottled on April 4, 2024.

WINEMAKER NOTES

Petit Manseng is becoming a cornerstone white for Paradise Springs and of high importance for the future of our portfolio. Often made into a late-harvest dessert wine, our version is a dry style with abundant pineapple and kiwi aromas. It is a fuller bodied white, with lots of citrus zest and tropical fruit. For example, the starfruit intensity on the palate is emphasized by zippy acidity that the variety is known for. This abundance of acidity, along with the fuller body from the higher amount of ethanol, will allow this wine to age gracefully over the years.

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.

