
PARADISE SPRINGS WINERY

SAUVIGNON BLANC

2023

TECHNICAL DATA

pH: 3.31

Acid: 6.7 g/l

Alcohol: 13.4%

GRAPE SOURCES

100% Sauvignon Blanc grapes sourced entirely from Breaux Vineyards

APPELLATION

Loudoun County

HARVEST DATE

August 31, 2023

WINEMAKING DATA

The grapes were whole-cluster pressed into stainless steel to settle for two days to lower the turbidity. The juice was racked off the solids into another tank and two Acacia wood barrels. It was then inoculated with one type of yeast for the tank and a different yeast for the barrel fermentation. After the primary fermentation, the Sauvignon Blanc was left in contact with its fine lees. The lees were stirred periodically to allow the use of less sulfites, because the lees help absorb oxygen. Prior to bottling, the wine aged for a total of nine months to help emphasize its brightness and acidity. The 2023 Sauvignon Blanc was fined for clarity, sterile filtered and bottled on April 5, 2024.

WINEMAKER NOTES

This Sauvignon Blanc has a slight greenish tint leads the way to aromas of boxwood and grapefruit. Citrus notes of lime along with grapefruit stand out on the palate, with some minerality in the background. These notes give way to a slight pepperiness, but a salivating and bright finish.

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.

