



Varieties

50% Roussanne
25% Riesling
25% Muscat

AVA

Virginia

Vineyards

50% Honah Lee
25% Hague
25% Shenandoah

Harvest Dates

August-September, 2017

Fermentation & Aging

Stainless steel and barrel
fermented in neutral oak,
aged 5 months

Technical Data

Brix at Harvest: 18.2 - 21.5
pH: 3.23
TA: 6.7 grams/L
Alc: 12%
RS: 0.02%
Bottled: April 3, 2018
Cases Produced: 96

VINEYARD NOTES

The roussanne and muscat were sourced from Honah Lee and Hague vineyards which both grow Rhone varieties exceptionally well. The riesling grapes were grown at Shenandoah Vineyards, which were planted around 1982 in clay loam and alluvial soils at 1000 feet elevation. The muscat was grown at Hague vineyard in the Northern Neck in sandy and clay loam soils. The 2017 vintage was an above average growing season with moderate rainfall and very warm and dry conditions late in the season.

WINEMAKING NOTES

All of the varieties were fermented in stainless steel tanks. We do not use any commercial yeast strain, but rather create a starter from its own juice. The varieties were aged separately in stainless steel tanks for 5 months and then blended together to create a structurally balanced and approachable wine with appealing aromatics.

WINEMAKER'S NOTES

A tribute to Michael's mother, who was a talented artist and inspiration to him, this "artistic" white blend changes with each vintage to reflect the quality and flavor of each selected varietal at harvest. Typically, this aromatic white blend consists of riesling, viognier, and roussanne, which give the wine a floral aroma and crisp acidity. A wonderful warm-weather wine that pairs well with summer salads and young cheeses.