



#### 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.