



Varieties

43% Viognier
28% Roussanne
24% Riesling
5% Petit Manseng

AVA

Virginia

Vineyards

52% Honah Lee
24% Mountain View
24% White Hall

Harvest Dates

August-September, 2019

Fermentation & Aging

Stainless steel and barrel
fermented in neutral oak,
67% New French oak
33% Neutral oak
aged 5 months

Technical Data

Brix at Harvest: 18 - 22
pH: 3.41
TA: 7.1 grams/L
Alc: 12.6%
RS: 0.00%
Bottled: January 30, 2020

VINEYARD NOTES

About half of the fruit for this wine is sourced from Honah Lee in Gordonsville, Virginia. The vineyard is at an elevation of 1000ft, and is made up of mostly Davidson clay which is perfect for some of these aromatic varieties. The remainder comes from Mountain View and White Hall. Both are situated perfectly for retaining acidity in the grapes, providing balance to the richness of these full bodied varieties.

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. The 2019 vintage was one of the better growing seasons in Virginia, which allows for these grapes to be very expressive and results in a very complex and well-balanced wine.