



# 2014 Petite Fleur

Visually this wine is a wonderful soft amber gold color. The Aromas start with orange, tangerine, pineapple and pear. The fruit is followed by a lovely honeysuckle note that plays well with the perfumed flowers. There is additionally a nice lemon citrus touch that picks up the fruit a bit more. The wine is very well balanced between sugar and alcohol making for a very clean wine that is not cloying. The finish lingers for a long time and is very clean. This will pair very well with foie gras and stilton cheese. – *Matthew Meyer, Winemaker*

## VINTAGE:

The 2014 vintage has potential to be one of the classic vintages for Virginia. Initially the harsh winter and late spring had us worried a bit but the summer was beautiful. We experienced moderate temperatures and humidity with cool evening temperatures. For the most part the rain was manageable with not too much but just enough to keep the vines happy. The weather conditions throughout the season allowed for the grapes to ripen evenly and express varietal characters very nicely.

**BLEND:** 57% Muscat Ottonel, 43% Vidal Blanc

## HARVEST:

Muscat was machine harvested at night on 26 August at 20.0 brix, 3.41 pH and 4.6g/L TA. The Vidal Blanc was harvested on 24 September at 23.5 brix, 3.66 pH and 7.5g/L TA and then transferred to cold storage

## VINEYARD SOURCING:

Charlottesville, VA – Muscat Ottonel  
Wessex Hundred, Williamsburg, VA – Vidal Blanc

## FERMENTATION:

Muscat was fermented cold for 32 days using SC yeast in stainless steel. The Vidal Blanc was fermented cold using BA11 Yeast for 49 days in stainless steel.

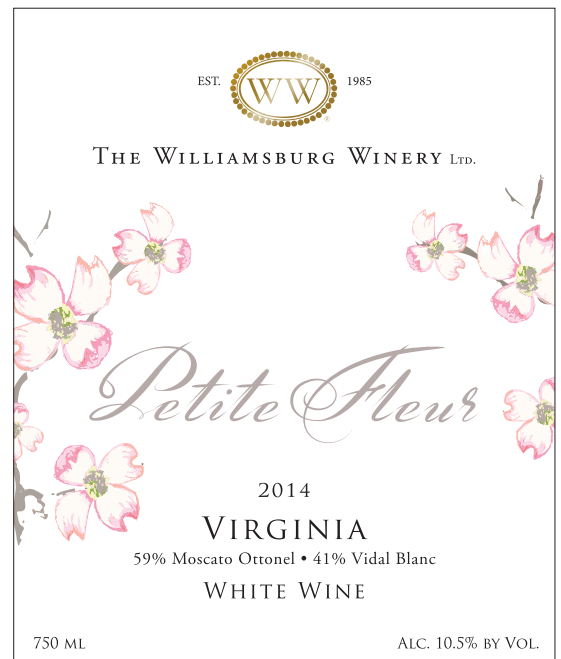
**AGING:** The wine was aged in Neutral French Oak barrels and stainless steel.

**BOTTLING DATE:** August 2015

**RELEASE DATE:** October 2015

## TECHNICAL INFORMATION:

10.3% Alc.  
3.67 pH  
0.848g/L TA  
11.0% RS



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