



## 2016 Wessex Hundred Viognier

The 2016 Vintage is showing a wonderful balance and finesse. The freshness of the fruits (pineapple, pear, apple, banana, peach and strawberry) are well integrated with the fresh herbal/flower tones along with a hint of minerality/chalky characters. The lemon nuisance is a nice segue into the crisp acidity of the wine, yet there remains the creamy rich texture. In short this is like standing in a fresh field of wild flowers eating a lemon pie made from Granny (Granny's always make the best pie). This is my new favorite Viognier. – *Matthew Meyer, Winemaker*

### VINTAGE:

2016 started with a warm February flowing into a very warm March. Unfortunately, April arrived with extreme cold causing frost damage throughout the state. The rest of the Spring warmed back up to normal conditions. Overall the summer months were average for Virginia without many extremes. Unfortunately, again, the Fall showed up with two major storms (Hurricane Matthew is one) and dropped a significant amount of water. Some parts of the state saw record inches. The 2016 was not without its challenges; however, with diligent work in the vineyards and picking the best harvest dates we were able to pull in some good grapes.

**BLEND:** 100% Viognier

**HARVEST:** The Viognier was harvested 21 September with 23.6 brix, 4.27pH and 3.58g/L TA

**VINEYARD SOURCING:** The Williamsburg Winery Vineyards at Wessex Hundred – 100%

### FERMENTATION:

The Viognier was fermented with Exotics yeast for 13 days. Midway through the fermentation the wine was racked to the neutral French oak barrels, concrete eggs and stainless steel barrels to finish the fermentation.

**AGING:** The wine was aged in Neutral French Oak barrels, Concrete Egg “Sheldon” and stainless Steel barrels.

**BOTTLING DATE:** May 2017

**RELEASE DATE:** June 2017

### TECHNICAL INFORMATION:

12.70% Alc  
3.34 pH  
0.697g/L TA  
0.06 RS (dry)

