

Vidal Blanc 2021
Virginia



young wine

2021 Young Wine White (Vidal Blanc)

The idea of this project is to use hybrid grapes, made in a natural way, to make a delicious, fun, accessible wine that can be enjoyed ... always. Much like our wines bottled in screwcap, this bottle is telling you it's okay to open now, and in fact you should. In a broader sense, we are also engaging in a conversation of sustainability and challenging some of the bias that lingers around hybrid grapes. In fact when they are grown in good places and made in a way that embraces their inherent nature, they can be so good as to be surprising.

Grape Variety: Vidal Blanc

Winemaker Note: While the goal of this project is wine that is joyous/casual/chill, the minimalist approach is actually one of the more challenging ways to make clean and delicious wines. Because of that, we source the grapes from the Shenandoah Valley, where cooler temps give us higher acidity that protects the grapes through fermentation and the wine during aging. In 2021, we fermented in a mixture of neutral barrel and stainless steel, adding to the textural layering of this wine. A long fermentation brought savory components to compliment the ample fruit character of the grape. The inherent acidity of 2021 makes this one of our favorite young wines yet.

Wine Description: It would be silly to over-describe a wine with a questionable owl on the label, but we should point out that this wine has texture and volume while retaining acidic structure, a result of full malo and long contact with active yeast, along with a small portion of skin macerated Vidal blended in post fermentation. The aromatics are stony and savory and preview the umami character that we find on the palate, with fresh stone fruit peaking through on the back end. The layers and depth of this Vidal are a subtle reflection of the natural technique in the cellar, and for the first time, we have bottled this unfinned and unfiltered and with nothing added other than the grapes. Every year, we dial this wine in a bit more, and we are excited by the harmony of the blending components this vintage.

In the Vineyard: *Early spring, we gratefully saw few frost events, escaping significant fruit damage. Despite some early season rains, bloom-time in the vineyard was quite dry, allowing for a good fruit set. With warm daytime temperatures throughout most of the growing season, we saw high and even ripening. The late season rains, leading to harvest were also accompanied by notable drying (this was doubly obvious when tending to our new plantings, which need water!). Overall, despite harvest-time rainfall, we could not have asked for a better result.*

Vineyard Block: Sherman's Ridge Vineyard, Bluestone Vineyard, Barren Ridge Vineyard, Rainbow Hill Vineyard

Technical: Bottled, unfiltered: May 17, 2022 Cases produced: 584 Yeast: Ambient

Alcohol: 11.4%

pH: 3.36

TA: 6.6 g/L

RS: 0.8 g/L (dry)