

Rosé 2021  
Virginia



*young wine*

## 2021 Young Wine Pink

*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:** 88% Vidal Blanc, 12% Chambourcin

**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. For our pink young wine, we take a different path to get where we're going: rosé. Working in that zone of red/white co-fermentation, we macerated whole berries of Chambourcin in direct pressed Vidal blanc. Because the young wines are unfiltered, we allow the wine to go through full malo, relying on the zestiness of Shenandoah Valley fruit to keep the energy up. The end result is deeper in color with a bit of creaminess supporting the fruit punch fun that is this wine. This year we have zero additions and no fining or filtration.

**Wine Description:** This wine smells of raspberries and cream but also bops around all the other red fruits we imagine we smell in wine, all feeling very fresh. The texture is juicy and rounder than most "white wine" styled rosés, but a bit of effervescence leftover from the fermentation keeps it lifted and clean.

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

**Technical:** Bottled, unfiltered: May 17, 2022    Cases produced: 184    Yeast: Ambient

Alcohol: 11.1%

pH: 3.29

TA: 6.6 g/L

RS: 0.3 g/L (dry)

**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.*