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2017 Petit Manseng

Vintage

As growers and vintners, the chance of a year like 2017 is what we work for day in, day out. The integrity of the fruit allowed us to push limits in both vineyard and winery. Petit Manseng makes an ideal late harvest wine – the tough skin and high acid levels of these small berries allow them to hang longer with lower disease pressure. In 2017, we spotted some noble rot in this varietal. The fruit looked ugly but tasted delicious! We let it hang and were well rewarded.

Vineyard

Two-thirds of the Petit Manseng (and the noble rot portion) comes to us from Mount Juliet Vineyards at Grace Estate, across the road from Stinson in White Hall, VA. This sweeping 50+ acre vineyard was planted in the late '90s and has been a major source of grapes for Virginia wineries. The remainder comes from our first Estate test block, planted in 2010.

Winemaker's Notes

A smooth and satisfying late harvest wine. Honeyed nectarine seamlessly integrates with a yeasty, full-bodied sweetness. The racy acidity that Petit Manseng is so famous for gives this wine depth, complexity and length.

Harvest Date: October 3, 2017

Technical Notes

Varietal Content: 100% Petit Manseng

AVA: Monticello

Fermented & Aged 8 months sur lie in neutral French barrels

End pH: 3.32

Residual Sugar: 10.7%

Alcohol: 12%

Bottled: June 21, 2018

Case Production: 100

Release Date: November 2018

Bottle Price: \$25.99



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