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2017 Wildkat

Vintage

2017 was the rare Virginia vintage where harvest decisions were made independently of weather. Dry, sunny days and cool nights allowed for unhurried flavor development. As a late-ripening varietal, Rkatsiteli especially benefits from extra hang time. Good acid retention gave the wine energy and length and made for minimal intervention in the winery – always our goal!

Vineyard

The Rkatsiteli is sourced from Horton Vineyards in Gordonsville, VA. Owner Dennis Horton planted the first of his 55 acres in 1988. Known for his willingness to experiment with varietals, he chose the late budding Rkatsiteli to plant in a frost pocket of his vineyard.

Winemaker's Notes

Skin fermentation lends a light orange hue and elegant tannic structure to this ancient white varietal. The 2017 Wildkat is fermented with a native-yeast starter from our estate Petit Manseng grapes. Honeyed elderflower gives way to dried stone fruit and toasty brioche flavors. A clean acidity counters the textured palate development from 18 months in neutral barrels. Serve lightly chilled, in the style of a red wine.

Harvest Date: September 26, 2017

Technical Notes

Varietal Content: 99.5% Rkatsiteli, .5% Petit Manseng wild yeast starter
AVA: Monticello
Fermented on skins 3 weeks
Aged 18 months in neutral French oak
Full Malolactic Fermentation
End pH: 3.84
Alcohol: 12.2%

Bottled: June 20, 2019
Case Production: 75
Release Date: December 2019
Bottle Price: \$27.99



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