

Pearmund Cellars
2019 Petit Manseng

Bottled: April 2019

Winemaker's notes: May 2019



While Petit Manseng is not as well-known as other white *Vitis vinifera* grapes, it performs immaculately in Virginia's climate. It is traditionally grown in southwest France where it is generally made into a dessert style wine. After this French region of Jurancon, Virginia holds the second largest plantings of the variety worldwide. The first Petit Manseng in America was grown and produced here in Fauquier county!

As harvest approaches we sample the vineyards, taste, and analyze the fruit in order to make the optimal picking decision. The main factors we are considering are flavor, sugar level, acidity, upcoming weather, and the condition of the grapes. With many varieties, as flavor and sugar increase, acidity typically drops off. This doesn't generally happen to the same extent with Petit Manseng allowing for more ripening time on the vine and more concentrated flavors. Our 2019 Petit Manseng was picked at optimal flavor ripeness then fermented cool and slow in stainless steel to dryness.

Notes of mandarin orange, honeysuckle, and lemon are expressed on the nose. Crisp acidity on the palate creates wonderful balance as it combines with flavors of apricot, pear, and mango. This is the epitome of a 'food wine'.

Enjoy now or lay down for 2-5 years.

100% Virginia

Serving recommendations: 50-55°F

Laboratory specifications:

Alcohol: 13.3% abv
pH: 3.05