

TEARMUND



2020 PETIT MANSENG

An intensely aromatic nose of tropical fruit and honey with bracing acidity. This dry style of Petit Manseng highlights the varietal's natural, crisp tartness. Pearmund Cellars is the largest producer of Petit Manseng in the United States.

CASE PRODUCTION

1,000 Cases+

BLENDS/VARIETAL

100% Petit Manseng. While Petit Manseng is not as well-known as other white Vitis vinifera grapes, it performs immaculately in Virginia's climate due to its thick skin and loose clusters. A line-backer of Sauvignon Blancs in style.

TASTING NOTES

On the nose: Pineapple and Starfruit. On the pallet: Red Grapefruit and Peach and a touch of white pepper.

WINEMAKING

As harvest approaches, we sample the vineyards and taste and analyze the fruit. 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 concentrated flavors. Our 2020 Petit Manseng was picked at optimal ripeness then fermented cool and slow in stainless steel without ML and finished dry.

2019 VINTAGE

Weather-wise, 2020 was a good Virginia vintage with enough rain. Much of the ground was still wet from the rain laden winter of 2019, yet the higher heat in the spring, and much drier conditions gave 2020 high marks. Harvest for our Petit Manseng, was in mid September, about normal. 100 days from flowering to harvest.

VINEYARD

South River Vineyard in Greene County VA and Silver Creek Vineyard in Nelson County VA. Petit Manseng like most of our grapes benefit from aggressively leaf-pulling to gain tropical expressions and weightier texture

FOOD PAIRINGS

Fruit salads to Asian foods. Anything spicy. The acid cuts through the spice. Oysters and seafood with bright and fresh side dishes.

FUN FACT

Pearmund Cellars is the largest producer of Petit Manseng.



Pearmund Cellars

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