

Viognier Reserve 2019

BARBOURSVILLE VINEYARDS, VIRGINIA, USA



HARVEST & VINTAGE NOTES

Planted widely now in many regions of Virginia, Viognier evolves so vividly in Virginia's Piedmont-esque terroir that Barbourville was the first to abandon oak and malolactic fermentation to reveal the complexity within its warm climate sultriness, and the vitality of middle palate, while sustaining its floral opulence.

The grapes come from two gently sloped parcels facing west, between 200-250 meters in elevation. The vines grow in well drained Davidson clay loam soil of medium vigor, formed from weathered greenstone. The subsoil is a slightly acidic dark red permeable clay.

2019 was an outstanding vintage, following a challenging 2018. A beautiful gift to the faithful farmer, providing white wines of great intensity and fragrances. The whole season was ideal, from a frost-free spring with abundant moisture, to a summer with moderate rainfall and steady warm temperatures, that built to hot days with clear skies. Weather that created optimum timing of picking in the early fall.

Fermented in stainless tanks at 68°F for 10 days, with no malolactic fermentation. Aged on the lees in stainless tanks for 8-10 months. The absence of oak aging, extravagant lees contact, and exclusion of oxygen in the stainless tanks protects and concentrates the aromatics and luscious flavors of juicy and bright pear, passion fruit, and hints of citrus on a gently herbal frame.



WINEMAKER: Luca Paschina
and Daniele Tessaro

GRAPES: 100% Viognier

ALCOHOL: 13%

RESIDUAL SUGAR: 0.2%

TOTAL ACIDITY: .61%

