



2021 DRY PETIT MANSENG Monticello AVA | Monticello Cup - Gold Medal

TECHNICAL DATA

Appellation: Monticello AVA Varietal: Petit Manseng

VINTAGE

The 2021 vintage is what I think many would consider an average season for Virginia, plenty of warm growing days and some cool wet days sprinkled in. The wines are restrained and balanced and showcase a great length to their finish. The Whites range between rounded and austere, depending on the varietal, the Chenin Blanc and Riesling both maintained a very present acidity, where the Gruner Veltliner has a far more rounded and rich mouthfeel. The Reds showed a perfect intensity of tannin and long vibrant finish.

WINEMAKER NOTES

Our 2021 Dry Petit Manseng is an exciting example of creating a balanced, layered and bone dry Petit Manseng. Starting with fruit that had a great brix, pH and Ta balance, which is not common in Petit Manseng fruit, we followed that with barrel fermentation and aging on the lees in neutral French oak for 11 months building structure, integrating alcohol, acidity and the classic petit manseng tropical fruit notes. The wine is in its youth now and has several years of evolving ahead of it and should be enjoyed throughout its evolution, savoring each phase.

ABOUT THE WINERY

Hazy Mountain Vineyards & Brewery is located in the westernmost part of the Monticello AVA, off of the historic Route 151 Wine Trail. The Hazy Mountain Vineyard has 36 acres under vine, with the first planting occurring in 2019. Our Little North Mountain Vineyard, located in Swoope, Virginia (Shenandoah Valley AVA) has 50 acres under vine with a markedly higher elevation. Farmed and picked by hand, the Hazy Mountain fruit receives the highest attention throughout the grape-growing process. The diverse microclimates and soil conditions of each distinct vineyard site offer a true expression of terroir, where we thoughtfully plant international varietals best suited for each diverse block.

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Barrels: Neutral French Oak

Aging: 11 months on lees Alcohol: 13.9% pH: 3.45 Cases Produced: 982