



2019

Cuvée Emma

VIRGINIA

Varieties

37.8% Pinot Gris
25.4% Riesling
20.7% Gewurztraminer
16.1% Chardonnay

AVA

Virginia

Vineyard

36.8% White Hall
25.4 Shenandoah
23.4% General's Ridge
14.4% Delfosse

Harvest Date

September 2018

Fermentation & Aging

Stainless steel fermenters
Neutral oak

52% Stainless Steel

48% Neutral oak

4 Months

Technical Data

Brix at Harvest: 21-22.3

pH: 3.29

TA: 7.2 grams/L

Alc: 11.7%

RS: 0.6%

Bottled: December 31, 2019

Cases Produced: 88

VINEYARD NOTES

White Hall Vineyards is situated in the mountainous region of Crozet, just west of Charlottesville. Here, the 800 ft elevation and constant breeze keeps the vines both cool and dry, allowing for considerable acidity to be retained. Shenandoah Vineyards offers a similar situation with the Blue Ridge Mountains providing a rain shadow for the region to keep it as one of the driest areas in Virginia. General's Ridge comes from the eastern side of Virginia, near the Chesapeake Bay. Here, the vines are moderated by the water, allowing for a longer growing season to achieve perfect ripeness.

WINEMAKING NOTES

The fruit in this wine is all hand harvested and brought to the winery for a cooling period prior to crushing. No commercial yeast is used during fermentation. The wine is then aged for 4 months, half of which is in stainless steel and the other half in neutral oak barrels. This allows the wine to maintain intense aromatics while giving the wine a fuller body and complexity.

WINEMAKER'S NOTES

Emma is an homage to the original owner of Shenandoah Vineyards. As such, it is a premier white blend that offers deep complexity as well as a wide range of pairing options. The varieties used to produce this blend make for a wine with amazing aromatics with notes ranging from ripe tree fruits to white flowers to baking spices. Mostly dry, with just a slight hint of residual sugar, this wine is perfect for an aperitif, or to be paired with light cheeses and white fish.