



7 LADY VINEYARDS

2023 Petit Manseng

Virginia



Winemaker Notes

Defined by its poise and confident structure, there is a true textural presence. Aromas of preserved lemon, peach, pear, and tropical fruit rise first, giving way to savory impressions of brioche and faint flint minerality. Nuances of orange blossom and soft baking spice linger, enriching the wine's layered profile.

Season

2023 was a standout year for Virginia winemaking. A mild spring and well-timed rains supported healthy vine growth. Summer turned warm and dry, building remarkable intensity and concentration while preserving vibrant acid chemistry.

Stable weather allowed the fruit to reach full physiological ripeness without the pressure of an early harvest.

Winemaking

Whole cluster direct pressed. Settled and racked off gross lees. Chardonnay used as ambient fermentation starter. Barreled down and fermented in barrel. Aged in stainless steel tank and 1000L foeder, plus an additional 3 months.

Varietals:	79% Petit Manseng, 18% Chardonnay, 3% Viognier
Appellation:	Virginia
Fermentation:	Neutral oak fermentation
Oak Maturation:	~18% new American oak
Alcohol:	13.70%
pH:	3.11
Total Acidity:	8.5 g/L
Residual Sugar:	0.7%
Case Production:	430 Cases