



Varieties

37% Chardonnay
36% Riesling
14% Sauvignon Blanc
11% Gewurztraminer
2% Pinot Gris

AVA

Virginia

Vineyards

37% Carter's Mountain
36% Shenandoah
14% Honah Lee
11% Whitehall
2% Tollgate

Harvest Dates

August-September, 2021

Fermentation & Aging

Stainless steel and barrel
fermented in neutral oak
Aged 5 months in:

86% Stainless steel
14% Neutral oak

Technical Data

pH: 3.21
TA: 6.2 grams/L
Alc: 11.9%
RS: 0.09%
Bottled: January 25, 2022
Cases Produced: 97

VINEYARD NOTES

About one third of the grapes used for this vintage are from Carter's Mountain, a southwest facing vineyard with soils of light clay and loam. Another third comes from out vines at Shenandoah, which rest at an elevation of 1,000 ft, and are planted in alluvial soils and loam. 14% of the fruit is from Honah Lee in Gordonsville, Virginia. The vineyard is at an elevation of 1000ft, and is made up of mostly Davidson clay which is perfect for some of these aromatic varieties. The remainder comes from Tollgate and Whitehall. Both are situated perfectly for retaining acidity in the grapes, providing freshness to the finished wine.

WINEMAKING NOTES

All of the varieties were fermented in stainless steel tanks. We do not use any commercial yeast strain, but rather create a starter from its own juice. The varieties were aged separately in stainless steel tanks for 5 months and then blended together to create a structurally balanced and approachable wine with appealing aromatics.

WINEMAKER'S NOTES

A tribute to Michael's mother, who was a talented artist and inspiration to him, this "artistic" white blend changes with each vintage to reflect the quality and flavor of each selected varietal at harvest. The blend was shifted this year to contain a majority of Chardonnay, Riesling, and Sauv Blanc which all contribute to high acidity with powerful aromatics and a medium body. The Gewurztraminer brings in floral and spice elements to the wine, while the Pinot Gris will help contribute to a rounder body. Overall, the 2022 Odette retains its classic complexity while offering bright acidity and ripe fruit flavors making this a wonderful warm-weather wine. It pairs especially well with light cheeses and shellfish. Open within 3-4 years.