

# LIGHTWELL SURVEY

## 2019 STRANGE DAYS

65% Pinot Gris, 15% Blaufränkisch, 10% Petit Manseng,  
10% Riesling



An homage to summer, a longing for the past, or perhaps memories of better days calling across the water. Beware the danger in nostalgia, however, as a beckoning mermaid is sometimes a menacing siren hiding a deadly hand. Instead, we look forward and beat against the waves, remembering a smooth sea never made a skilled sailor.

Close your eyes, you're in an apple orchard with this woody wine that is confusing and delightful. There is freshness and life, yet also bramble that can only come from red wine. This is some strange shit, my friends. *We're* not even sure what to think about this orange wine - meets light red - meets rosé, but it tastes so good in 2020. The fresh-crunchy-juicy is more Pinot Gris than Blau, but Blau is creeping around the corner with the soft, silky tannins. This is rosé through a different lens. **140 cases produced.**

### FRUIT SOURCES

Ridge Run Pinot Gris, Mount  
Airy Blaufränkisch, Sherman  
Ridge Petit Manseng, Mount Airy  
Riesling, all from the Shenandoah  
Valley.

### WINEMAKING

100% whole cluster, no SO<sub>2</sub> on the  
fruit, on skins for twelve days,  
semi carbonic and then pressed.  
Primary and malo in neutral  
barrels, aged on lees until  
bottling. The longer aging led to  
more savory flavors and a lifted,  
snappy character from the volatile  
acidity. Bottled unfiltered on  
6/12/20 with a total of 30ppm of  
added SO<sub>2</sub>.

### CHEMISTRY

pH: 3.6  
TA: 5.1 gm/L  
Free SO<sub>2</sub> at bottling: 4ppm  
Alcohol: 11.1% abv  
RS: 0.68 g/L (0.07%)  
Malic Acid: <0.05 g/L

Lightwell Survey is a Virginia winery producing small batches of lively reds, dense whites and unique combinations of the two with no preconceived descriptions or traditional aspirations. All wines tout acidity and crisp elegant fruit while maintaining unique character throughout.