

Glen Manor Vineyards

Jeff White

2008 Sauvignon Blanc

Wine growing

- Located in Warren County, 5 miles south of Front Royal, adjacent to the western boundary of Shenandoah National Park. Vineyards rest around 1100 feet in elevation. Top of SNP mountain behind and east of vineyard is 2400 feet and nearby valley floor to the west is around 800.
- 2.7 acres, planted in 1995 and 2002, facing west, cool mornings, hot afternoons
- Very deep well drained stony soils, 15% grade
- Harvested on 9/2 & 9/5 between tropical systems, Fay, 1.8 inches and Hanna
- 12 x 8 spacing, Open Lyre
- Originally cordon trained and spur pruned, now all cane pruned, 8 canes per plant
- Inter-planting soon, 12 x 4
- Multiple passes; leaf pulling and hedging
- Cover crops
- 4.5 to 5 tons per acre
- 4 shoots per foot, 2 clusters per shoot
- Remove excess clusters just prior to veraison based on past cluster weight averages
- Mites, Grape Root Bore, Eutypa/other trunk diseases
- 20 to 40 #s nitrogen per acre or some DAP based on annual petioles
- Dry farmed

Wine making:

- Apricot, honey, butterscotch in sun, zingy grapefruit and kiwi in shade
- Picked at night or if cool, early morning
- Placed inside walk-in cooler for 24 hours
- Whole cluster pressed after sort, sulfites added to press tray, 10 to 20 ppm
- 24 to 48 hour juice settle
- Juice sample = 22.2 Brix, 3.08 pH, 8.5 TA
- Racked , Bentonite fined and inoculated with VL3 and X5, and GoFerm yeast rehydration nutrient
- Fermaid K and DAP, yeast nutrients, added before 1/3 sugar depletion to raise YAN to about 190
- 30 day SS tank fermentation at 50 to 55 degrees F, Turn off chiller near end to complete
- Racked and sulfites added, 60 to 70 ppm
- Cold stabilized, filtered, sulfites added
- Bottled February 2009, 310 cases
- \$22.00 750ml, \$12.00 375ml