

2022 BOWHAUS WHITE

Barrel Oak Winery · Vidal Blanc 30% · Seyval Blanc 35% · Traminette 15% ·
Petit Manseng 20%

A VINTAGE WORTH REMEMBERING

Bowhaus White 4.0. This unique blend was made in an effort to elevate the current Bowhaus White semi-sweet style and take it to the next level. By bringing four distinct grape varieties together early in the winemaking process, the result is a wine with layered tropical character and a fresh, balanced sweetness.



TECHNICAL DATA

Vintage: 2022

Varietal:

- 30% Vidal Blanc
- 35% Seyval Blanc
- 15% Traminette
- 20% Petit Manseng

AVA: Middleburg AVA

Residual Sugar: 1%

ABV: 12%

Vessel: 100% Stainless Steel

Malolactic Fermentation: None

Cases Produced: 748

Bottled: Spring 2023

THE VINEYARD

Vidal Blanc, Seyval Blanc, Traminette and Petit Manseng juices were slowly blended together over winemaking season to ferment as a blend. Each variety contributes something distinct to the finished wine: Seyval Blanc for structure and brightness, Vidal Blanc for body, Traminette for aromatics, and Petit Manseng for depth and natural sweetness.

THE CELLAR

Fermentation started very cold at 50 degrees F, giving the team time to harvest and blend all four juices before primary fermentation moved in full force. Fermented and aged in 100% stainless steel, blending the juices early creates a wine matrix with beautiful tropical smells and flavors. The sweetness was obtained by stopping primary fermentation and retaining natural grape sugar, finishing at 1% residual sugar.

IN THE GLASS

This wine smells of pineapple, peach, pear and banana. An easy drinking slightly off dry wine at 1% RS. A light-medium body, good structure and smooth finish. This is a great wine for parties or enjoying on your front porch. The tropical fruit character runs from the nose through the palate, with enough sweetness to be inviting but enough acidity to stay refreshing sip after sip.

AT THE TABLE

Pair with anything slightly spicy. Pad Thai is great for this wine, where the hint of sweetness cools the heat and the tropical fruit notes complement the dish's layered flavors. Also pairs well with pizza. The versatility of this blend makes it a go-to for casual gatherings and relaxed meals.

