



BARREL OAK
WINERY & BREWERY

2022 GOLDIE

Barrel Oak Winery · Petit Manseng 75% · Vidal Blanc 25% · 375mL

A VINTAGE WORTH REMEMBERING

A fresh fruit, fresh take on white dessert wine. Even though this is a dessert wine, it is balanced by retaining malic acid as well as keeping it clean and fresh. This is not a heavy, syrup style white dessert wine. The goal is brightness and approachability in every glass, a dessert wine for all four seasons and any occasion.



TECHNICAL DATA

Vintage: 2022

Varietal:

- 75% Petit Manseng
- 25% Vidal Blanc

AVA: Middleburg AVA

Harvest Brix: 28/25

Harvest pH: 3.30/3.65

Finished pH: 3.35

Tons Harvested: 6.0

Residual Sugar: 5.50%

ABV: 12.75%

Vessel:

- 45% French Oak Barrel
- 55% in Stainless Steel

Aging: 8 Months

Malolactic Fermentation: Partial

Cases Produced: 706

By THE TASTING PANEL August 1, 2023



THE VINEYARD

Petit Manseng was harvested from Barrel Oak vineyards on site. Vidal Blanc was harvested from the sister vineyard site at Horsefield's Farm in Upperville, VA. Both varieties were harvested late into the season to bring over-ripe, concentrated flavors, ideal for dessert style wines. The combination of estate Petit Manseng and Vidal Blanc from Horsefield's Farm brings together two distinct expressions of Virginia fruit, each contributing depth and character to the final blend.

THE CELLAR

Wines were stopped short of finishing fermentation to reserve natural grape sugar. A portion was fermented and aged in barrels (45%) and the remaining in stainless steel (55%), then aged for 8 months before blending tank and barrels together. The barrel component adds richness and texture, while the stainless steel preserves fresh fruit expression and bright acidity.

IN THE GLASS

This wine smells of apple, pear, lemon peel, honey and candied pineapple. A light, crisp dessert wine with smooth body and bright finish. This wine is bursting with flavors of golden delicious apple and honeysuckle. The balance of natural sweetness and retained malic acid keeps every sip fresh and lively, making Goldie as easy to enjoy on a summer afternoon as it is after a winter meal.

AT THE TABLE

Alike pairing (sweet/sweet): Cheesecake topped with strawberry compote. The creamy richness of the cheesecake pairs naturally with the wine's smooth body, while the strawberry compote echoes its fresh fruit character. The wine's bright acidity cuts through the richness, keeping the pairing balanced and satisfying.

