BARREL OAK
WINERY & BREWERY

2023 VIDAL BLANC

Middleburg AVA · Estate Grown · 100% Vidal Blanc

A VINTAGE WORTH REMEMBERING

2023 was one of the driest growing seasons Virginia wine country has ever seen. The result was concentrated, complex fruit with naturally preserved acidity, a vintage that made the winemaker's job a pleasure and the wine's potential exceptional.



TECHNICAL DATA

Vintage: 2023

Varietal: 100% Vidal Blanc

AVA: Middleburg AVA

Harvest Date: Late September 2023

Harvest Brix: 23.5

Harvest pH: 3.35

Tons Harvested: 10.20

ABV: 11.95%

Vessel: 100% Stainless Steel

Malolactic Fermentation: None

Cases Produced: 467

Bottled: Aprill 2024

THE VINEYARD

Vidal Blanc thrives in Virginia's climate and has earned a strong reputation across the Commonwealth, even while it remains relatively unknown on the world stage. Its versatility is its greatest strength, capable of dry and off-dry table wines, sparkling, and dessert styles, always with bright fruit and balanced acidity.

THE CELLAR

10.2 tons of estate-grown Vidal Blanc were harvested in late September, gently pressed, and fermented entirely in stainless steel to preserve varietal purity and freshness. A cool 52 degree fermentation retains the vibrant tropical aromatics and esters. Malolactic fermentation was avoided entirely, preserving the natural malic acidity that gives this wine its lively, refreshing finish.

IN THE GLASS

Expressive aromas of pineapple, cantaloupe, coconut, and honeysuckle open the nose. Soft in texture and medium-bodied, with ripe fruit balanced by bright acidity and a clean, refreshing finish. An approachable dry white built for patios, porches, and warm afternoons.

AT THE TABLE

Melon and prosciutto. The sweet melon mirrors the wine's cantaloupe and pineapple notes, while the salt of the prosciutto is lifted by its acidity.