



WABI SABI 2020

STYLE

Wabi Sabi is a Japanese aesthetic that reveres the “imperfect, impermanent, and incomplete”. This reflects our philosophy behind the wine. It is a blend that is made without a plan. Decisions are made throughout élevage (aging) as we become familiar with the personality of each lot. This is unusual for traditional, conservative, methodical Linden Vineyards.

This is a big textured wine with a very generous mouth feel and a touch of sweetness. There is ample acidity and tannin length to carry its weight. Aromas and flavors include bee’s wax, apple skins, nutmeg and pear liqueur.

VINEYARDS AND VARIETALS

100% Hardscrabble Vineyard

Vidal Blanc 58%: One of France’s illegal grapes (now banned in France from planting). Cuttings were smuggled into the US after World War II. The vines at Linden’s Hardscrabble vineyard were planted in the 1980’s and 1990’s. Vidal Blanc is the foundation for the texture and structure of Wabi Sabi.

Petit Manseng 28%: Originally from French the foothills of the Pyrenees, this grape contributes aromatic complexity and acidity.

Sémillon 14%: The forgotten stepsister of Bordeaux contributes elegance and a bit of restraint to the blend. Grapes are sourced from a tiny planting from 2012.

WINEMAKING

Chilled grapes were sorted, pressed, juice settled and then barrel fermented warm (70’s F) in old, neutral French oak. No malolactic fermentation. Aged sur lie in barrel for 10 months. Bottled in July of 2022. 2,180 bottles produced. This wine will improve in the bottle for several years past vintage. Alcohol 13.7%.



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