



2017 Malbec

LIMITED RELEASE

This wine is expressing a host of red fruit such as cherry, strawberry, raspberry and cranberry. After the red fruit salad there are some nice apple and currant notes along with a noticeable creamy vanilla twist (think vanilla bean icecream). After the creamy vanilla there is a hint of cocoa and spice to round out the mouthfeel. The tannins are oft and approachable yet do carry some weight. The oak is subtle and well integrated into the body of the wine. The finish is bright and fruit forward with a touch of spice. – *Matthew Meyer, Winemaker*

VINTAGE: A mild winter and a warmer Spring were the perfect conditions for an early bud break. The Summer months were a bit warmer, approximately 5 degrees on average, and not as much rain also helped to create a great vintage with an abundance of grapes. The humidity seemed to be a bit less as well helping to create very good growing conditions. In the Fall we did not see too much rain and the weather was very mild to warm. Overall 2017 was the best vintage I have experienced in Virginia

BLEND: 75% Malbec, 25% Petit Verdot

HARVEST: The Malbec was harvested on 9 September at 21.9 brix, 6.46g/l TA and 3.70 pH. The Petit verdot from lazy days was harvested on 5 October at 25 brix, 9.46g/L TA and 3.62 pH. The PV from Amrhein Vineyards was harvested on 29 September at 24.6 brix, 8.07g/L TA and 3.34 pH. The PV from Village Winery Vineyards was harvested on 25 September at 22 brix, 12.7g/L TA and 3.29 pH

VINEYARD SOURCING: Mt. Juliet, Crozet - Malbec 75%
Village Winery Vineyards – Petit Verdot 13% • Amrhein Vineyards – Petit Verdot 10%
Lazy Days Vineyard – Petit Verdot 2%

FERMENTATION: The Malbec was fermented in neutral French oak barrels for 10 days with IONYS Yeast. Village Winery Vineyards Petit verdot was cold soaked for 3 days then fermented in stainless steel with Alchemy III Yeast. Amrhein Petit verdot was cold soaked for 4 days and fermented in stainless steel with VRB Yeast and Lazy days Petit verdot was cold soaked for 7 days and fermented in ½ ton macro bins with FERM A33 Yeast.

AGING: 11% New American oak, 11% New French Oak, 56% 2-Year French oak and 22% Neutral French Oak

BOTTLING DATE: 16 January 2019 – 215 cases

RELEASE DATE: February 2019

TECHNICAL INFORMATION:

12.0% Alc.
3.76 pH
0.696g/L TA
0.40 RS (dry)

