



2017 *Petit Verdot*

Monticello

LIMITED RELEASE

A wonderful reflection of the Monticello terroir with big upfront notes of ripe red berry fruits with a touch of black cherry and cocoa. The red fruits are nicely paired with an herbal perfumed essence of lilac and violet. The Petit Verdot earthiness comes through with a forest floor, mushroom, olives and a touch of straw. The oak is well integrated with the big juicy tannins which lends itself to a long fruit and earthy finish. – *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: 100% Petit Verdot

HARVEST: The Petit Verdot was harvested on 21 September 2017 at 24.1 Brix, 9.28 g/L TA and 3.26 pH

VINEYARD SOURCING:

Mt. Juliet Vineyards, Crozet, Virginia

FERMENTATION: The Petit Verdot was fermented in stainless steel for 8 days with Rhone 2056 Yeast.

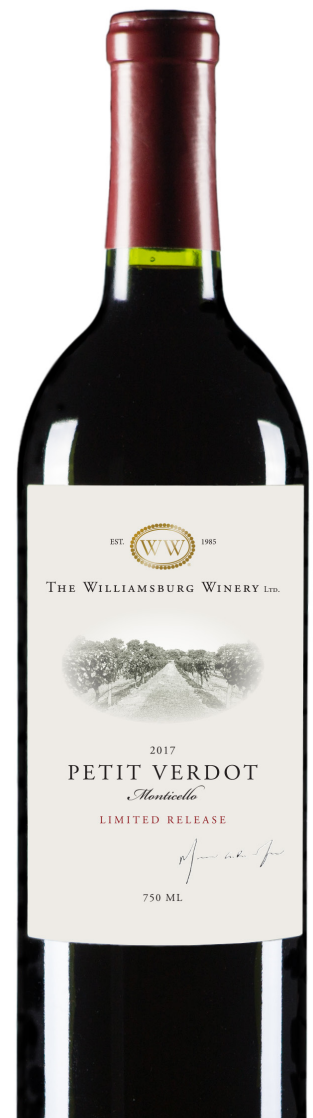
AGING: 42% new French oak, 33% two-year French oak, 25% neutral French oak.

BOTTLING DATE: 06 March 2019 – 293 cases

RELEASE DATE: February 2020

TECHNICAL INFORMATION:

12.6% Alc.
3.76 pH
7.14 g/L TA
0.035% RS



The
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