



2017 Virginia Petit Verdot

A bold wine offering many layers of dates, plums, prunes mixed in with dark cherry, blackberry and blueberry. The bold fruits are well paired with the warm spices of nutmeg and clove. All of this is wrapped up in a blanket of chocolate, including chocolate covered malt balls. With the fruit and chocolate there is a hint of green and black olives with just a touch of coffee. The mouthfeel is dominated by a mixed berry pie and a touch of spiced coffee. The tannins and oak are strong but match well with the bold fruit aspects. This wine should age well and will pair well with lamb. – *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 Crozet grapes were harvested on 21 September at 24.1 Brix, 3.26 pH and 9.28g/L TA.
The Waterford grapes were harvested on 25 September at 22.0 brix, 3.29 pH and 12.7g/L TA.
The Botetourt grapes were harvested on 29 September at 24.7 brix, 3.34 pH and 8.07g/L TA.
The Amherst grapes were harvested on 5 October at 25 brix, 3.62 pH and 9.46g/L TA.

VINEYARD SOURCING:

40% Crozet, VA; 32% Waterford, VA; 22% Botetourt County, VA; 6% Amherst, VA

FERMENTATION:

The Crozet Petit Verdot was fermented for 7 days in stainless steel with Rhone 2056 Yeast. The Waterford was cold soaked for 3 days then fermented in stainless steel for 6 days with Alchemy III Yeast. The Botetourt was cold soaked for 5 days then fermented in stainless steel for 7 days using VRB Yeast. The Amherst Petit Verdot was cold soaked for 7 days then fermented in ½ ton macro bins for 5 days using Ferm A33 Yeast

AGING: 12 months in French Oak Barrels

BOTTLING DATE: March 2019

RELEASE DATE: March 2019

TECHNICAL INFORMATION:

12.7% Alc.
3.90 pH
7.16g/L TA
0.4 RS (dry)

