



## 2017 Wessex Hundred Merlot

This Merlot begins with loads of jammy red fruits of cherry, strawberry, raspberry and then a touch of their cousin the blueberry. Just beneath the fruit are notes of fresh tobacco and suede with a touch of black olives and chocolate. Additionally, there is a very pleasant perfumed and flower essence that adds to the overall dimension of the wine. The tannins are soft and smooth and are nicely complimented by the lighter oak. The wine finishes with a long lingering bright fruit forward accent. – *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:** 97% Merlot, 3% Petit Verdot

**HARVEST:** The Merlot was harvested on 10 September 2017 @ 22.3 brix, 3.79 pH and 3.77g/L TA. The Petit Verdot was harvested on 5 September 2017 at 23.3 brix, 3.57 pH and 5.69 g/L TA.

**VINEYARD SOURCING:** Wessex Hundred, Williamsburg, VA

**FERMENTATION:** The Wessex Merlot was fermented for 6 days in stainless steel with Rhone 2226 yeast. The Petit Verdot was cold soaked for 3 days then fermented in stainless steel for 7 days with D254 Yeast.

**AGING:** 16% one-year French Oak, 28% two-year French Oak, 56% neutral French oak.

**BOTTLING DATE:** March 2019

**RELEASE DATE:** May 2019

### TECHNICAL INFORMATION:

12.4% Alc.  
3.29 pH  
7.87g/L TA  
0.35 RS dry

