

2013 PVT

*pH: 3.42
Total Acidity: 5.7 g/l
Alcohol 14.0%*

Grape Sources

100% Virginia Tannat and Petit Verdot grapes sourced entirely from William's Gap Vineyard.

Harvest Dates

October 1, 2013

Appellation

Loudoun County.

Winemaking Data

The grapes were picked early in the morning in cool temperatures, and refrigerated at 40° F overnight. The next day the grapes were destemmed into fermentation bins. The bins were allowed to cold soak for two days and then immediately heated in a hot room to allow us to inoculate the must with BM 45 yeast for Tannat and D80 yeast for Petit Verdot. Fermentation lasted 13 days and the both varieties stayed on their skins for 4 more days of post fermentation maceration then were pressed off to settle for two days until it was moved into barrels. The wine aged 22 months in neutral Virginian oak from Magreñan cooperage and new French oak from D'Aquitaine cooperage. 2013 PVT was bottled on December 8, 2015.

Winemaker Notes

PVT is a full-bodied wine with ripe tannins and good acidity across the entire palate. Aromas of brambleberries and lilac lead to dominant flavors of blackberry, black cherry and dried herbs. Aged 20 months in barrel and another 20 months in bottle. You will find the 2013 PVT approachable after a few hours of decanting. This wine is built for the long haul and will age for at least 8-10 years. Only 6 barrels produced.

Vintage Notes

The 2013 vintage was considered to be a solid but average vintage for Virginia. A cooler start to the beginning of the season led to a later bud break than normal. Although a lot of rain in July led to more downy mildew problems, vineyards stayed on top of it. The last two months before harvest things dried out and were cooler than normal allowing the grape vines to respire less allowing for more acid retention in the grapes.

Suggested Pairings

Entrées: Braised Short Ribs and Venison

Cheeses: Smoked Cheddar and Muenster

