

2015 Petit Verdot

*pH: 3.77
Acid: 6.2 g/l
Alcohol 13.7%*

Grape Sources

100% Petit Verdot sourced entirely from 100% Virginia vineyards as follows: 52% 2 Principals Vineyards, 33% Silver Creek Vineyards and 15% Williams Gap Vineyards.

Harvest Dates

October 1 & 6, 2015

Appellation

Fauquier County, Monticello AVA and Loudoun County.

Winemaking Data

Grapes were harvested early, transported and refrigerated on site at 40° F overnight. The next day the grapes were destemmed into fermentation bins. The bins were cold soaked for two days at 40° F to extract extra color and tannins, then heated in a hot room to allow us to inoculate with two types of yeast. Fermentation lasted for 14 days and then we pressed it off and allowed to settle for two days until it was moved into to barrels. The wine was allowed to age for 14 months in new and neutral French oak aging using Ermitage and Ana Selection cooperages. 2015 Petit Verdot was bottled on December 20, 2016.

Winemaker Notes

This variety is typically a blending grape in most regions, but has quickly become an important varietal wine for Virginia. This Petit Verdot was delicately aged in French Oak to help balance its firm tannin structure. Lilac and sage aromas dominate the senses with flavors of black cherry and plum coming through on the palate. The wine finishes smooth with subtle tannins and with a touch of smokiness.

Vintage Notes

A little later bud break than normal ensured that we had no frost damage for the first time in a couple of years and minimal rainfall amounts during flowering also helped with a good fruit set for each cluster. Then more rain than normal early on in the summer dried up in time before it really created any crucial problems that lead to lower than normal July temperatures allowing the grapes retain their acidity better than normal. That's when hurricane Joaquin came during the middle of the red harvest, dumping 4-5 inches off rain in most areas. Most growers just decided as soon as the grapes dried up enough to harvest that they were taken in off the vine.

Suggested Pairings

Entrées: Lamb chops and Short Ribs

Cheeses: Smoked Gouda and Manchego

