



2017 Cabernet Sauvignon

LIMITED RELEASE

This wine provides a delightful blend of both fresh red fruit and dried dark fruits with a mix of green and black olives. A very juicy wine with layers of cocoa and cream. The fruit is complemented with a graphite minerality from the French oak along with a classic earthy character. A well-rounded wine with exquisite tannins that are well balanced. The oak is strong but does not overpower the other elements, yet rather enhances them. The finish is strong and elegant and lasts quite a while. This wine will age extremely well with untapped potential. It drinks well now, but I would recommend a decanter. I have been waiting for this wine to be in bottle since the harvest of 2017. Enjoy! – *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: 86% Cabernet Sauvignon, 14% Tannat

HARVEST:

The Mount Juliet Cabernet Sauvignon was harvested on 25 September 2019 at 23.3 brix, 3.55pH and 6.51g/L TA. The Amrhein Cabernet Sauvignon was harvested on 5 October 2019 at 22.7 brix, 3.46pH and 10.2g/L TA. The Mount Juliet Tannat was harvested on 21 September 2019 at 23.8 brix, 3.29pH and 8.64g/L TA.

VINEYARD SOURCING:

Mt. Juliet Farm, Crozet, VA – 74%
Amrhein Vineyards, Bent Mountain, VA – 26%

FERMENTATION:

The Mount Juliet Cabernet Sauvignon was cold soaked for 9 days then fermented in stainless steel for 7 days with D254 Yeast. The Amrhein Cabernet Sauvignon was cold soaked for 5 days then fermented in ½ ton macro bins for 5 days with ICV-GRE Yeast. The Mount Juliet Tannat was fermented for 5 days in stainless steel with D254 Yeast.

AGING: 71% New French oak, 15% New Hungarian oak and 14% 2-year French oak

BOTTLING DATE: March 2019

RELEASE DATE: May 2019

TECHNICAL INFORMATION:

12.7% Alc.
3.68 pH
6.86 g/L TA
0.04% RS

