



2019 Virginia Chambourcin

This wine shows intense ripe cherry, raspberry, cranberry, and strawberry with a touch of rhubarb. Next to the fruit is a dark chocolate element which complements the herbal tones. Additionally, there is a spicy character offering some cinnamon and clove along with some strong earthy characters and licorice. The mouth feel is very smooth showing the red fruits and forest floor tones. The tannins are very soft and offer a nice finish. A wine with many layers and nuances. – *Matthew Meyer, Winemaker*

VINTAGE: Starting with a mild winter we rolled into an early spring. In late March we started seeing temps in the 70's with just a few cooler days to follow. The spring conditions led to excellent fruit set and ultimately a bountiful crop. The summer, for Virginia, was very mild with only a few days of hot humid conditions. The Autumn was particularly dry with warm days and cool nights. From mid-September to early October we experienced very little rain which is invaluable for maturing grapes. I believe the 2019 vintage to be the best I have experienced in Virginia for my tenure here.

BLEND: 100% Chambourcin

HARVEST: The Amherst Chambourcin was harvested on 29 September at 23.2 brix, 3.95 pH and 4.55 g/L TA. The Markham Chambourcin was harvested on 5 October at 21.1 brix, 3.61 pH and 6.77g/L TA.

VINEYARD SOURCING:

Lazy Days Vineyard, Amherst, VA – 58%
Leeds Manor Vineyards, Markham, VA – 42%

FERMENTATION: The Amherst Chambourcin fermented in stainless steel for 4 days with Rhone 2056 Yeast. The Markham Chambourcin fermented in stainless steel for 4 days with Fermavin A33 Yeast.

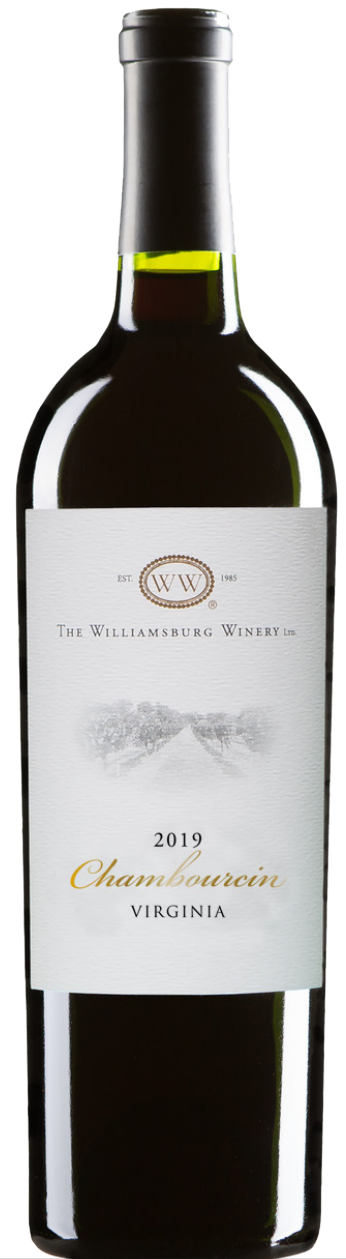
AGING: Predominantly Neutral French Oak

BOTTLING DATE: April 2021 – 563 cases

RELEASE DATE: May 2021

TECHNICAL INFORMATION:

12.0% Alc.
3.73 pH
4.67 g/L TA
0.075% RS (dry)



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