



2019 Virginia Trianon

The Trianon offers a kaleidoscope of fresh fruits such as raspberry, strawberry, cranberry, cherry and red apples. The fruits are paired with a pleasant earthiness of forest floor with a touch of chalky limestone minerals. Behind the fruits and earth nuances there is a touch of black olives, worn leather and bit of mocha. The weight of the oak is well matched with the bright fruits along with silky tannins. The finish is long, fruit forward and well balanced. This wine should age very nicely of the next 10 years. – *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: 78% Cabernet Franc, 22% Petit Verdot

HARVEST: The Mt. Juliet Cabernet Franc was harvested on 23 September at 23.3 brix, 3.99 pH and 3.93g/L TA. The Crown Vineyards Cabernet Franc was harvested on 3 October at 23.8 Brix, 3.64 pH and 3.51g/L TA. The Bent Mountain Petit Verdot was harvested on 2 October at 23.2 Brix, 3.68 pH and 6.57g/L TA

VINEYARD SOURCING:

Mt. Juliet, Crozet, VA – 66% Cabernet Franc
Crown Vineyards, Combsville, VA – 12% Cabernet Franc
Bent Mountain, VA – 22% Petit Verdot

FERMENTATION:

The Mt. Juliet Cabernet Franc fermented for 9 days in stainless steel with Fermavin A33 Yeast. The Crown Vineyards Cabernet Franc fermented for 8 days in stainless steel with D254 Yeast. The Bent Mountain Petit Verdot fermented for 8 days in stainless steel with Syrah Yeast

AGING: 13% new French oak, 10% 1-year American oak, 57% 2- year French oak, 20% 3-year French oak

BOTTLING DATE: May 2022 – 674 cases

RELEASE DATE: May 2022

TECHNICAL INFORMATION:

Alc. – 13.12%
pH – 3.70
TA – 6.00g/L
RS – 0.40 (Dry)



The
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