



2019 Gabriel Archer Reserve

This wine reminds me of the elegance of the old world. Initially there are some bold fruit notes of raspberry, blueberry, cranberry, which then flow towards figs and plums. Next to the fruit is a black truffle note with just a touch of spice that complements some forest floor earthiness. The oak is very nicely integrated with the wine and offers some vanilla, cocoa, and graphite nuances. The mouthfeel is expressive with firm tannins and a fruit forward finish. Overall, the wine is well balanced with many nuances complementing each other. — *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: 58% Merlot, 18% Petit Verdot, 14% Cabernet Sauvignon, 10% Tannat

HARVEST: The Crown Orchard Merlot grapes were harvested on 27 September at 22.2 brix, 3.53 pH and 4.08 g/L TA. The Lazy Days Petit Verdot, Tannat, and Merlot were harvested on 7 October 2019 at 27.4 brix, 4.18 pH and 6.36 g/L TA (field blend). The Mount Juliet Cabernet Sauvignon was harvested on 17 September 2019 at 22.7 brix, 3.69 pH and 5.35 g/L TA.

VINEYARD SOURCING:

Lazy Days Vineyard, Amherst, VA. – 48% (Petit Verdot, Tannat, Merlot)

Crown Orchard, Coveseville, VA. – 38% (Merlot)

Mount Juliet Vineyards, Crozet, VA – 14% (Cabernet Sauvignon)

FERMENTATION: The Crown Orchard Merlot fermented for 6 days in stainless steel with Malbec Tango Yeast. The Lazy Days Petit Verdot, Tannat and Merlot were field blended and fermented together for 6 days in stainless steel with Fermavin A33 Yeast. The Mount Juliet Cabernet Sauvignon fermented for 5 days in ½ ton macro bins with D254 Yeast.

AGING: 24% new French Oak, 7% 1-year French Oak, 4% 1-year Hungarian Oak, 17% 2-year French Oak, 48% Neutral French Oak

BOTTLING DATE: January 2022

RELEASE DATE: March 2022

TECHNICAL INFORMATION:

12.8% Alc.
3.76 pH
6.09 g/L TA
0.04% RS (Dry)

