



2019 Petit Verdot Reserve

This is Petit Verdot at its finest. Initially there are dates, figs, and plums which give way to blueberry, dark cherry, and blackberry. The fruits are enveloped in dark chocolate and a touch of vanilla. Next to the dark chocolate covered fruits is a lovely floral and fresh herb nuance. The oak comes through just enough to balance out the bold fruits. The tannins are firm yet approachable. All these attributes create a finish that is expressive, bold, and well-integrated. This is my favorite Petit Verdot to date. — *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% Petit Verdot

HARVEST: The Wessex Hundred Petit Verdot was harvested on 18 September 2019 at 24.1 brix, 3.68 pH and 4.88 g/L TA. The Mount Juliet Petit Verdot was harvested on 17 September 2019 at 23.3 Brix, 3.49 pH and 8.77 g/L TA.

VINEYARD SOURCING:

Wessex Hundred, Williamsburg, VA – 65%
Mount Juliet, Crozet, VA – 35%

FERMENTATION: The Petit Verdot from Wessex Hundred fermented in stainless steel for 7 days with D254 Yeast. The Mount Juliet Petit Verdot fermented in stainless steel for 5 days with D254 Yeast.

AGING: 40% New French Oak, 15% 2-year French Oak, 10% 3-year French Oak and 25% Neutral French Oak, 5% 3-year Hungarian Oak and 5% 4-year Hungarian Oak.

BOTTLING DATE: January 2022 – 497 cases

RELEASE DATE: March 2022

TECHNICAL INFORMATION:

13.6% Alc.
3.82 pH
6.36g/L TA
0.03% RS (Dry)

