



2019 Barrel Aged Virginia Claret

A well-balanced wine showing some blueberry, strawberry, currants, and cherry. Along with the fruits are some soft earth tones with black olives, leather, and cedar box. There is also a very elegant coating of little wildflowers which makes me smile. The tannins are wonderfully expressed in the mouthfeel and add silkiness to the wine. The finish is long and clean with the fruits well displayed and a touch of vanilla and cocoa on the side. This wine will make a lovely pairing with a charcuterie board. – *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: 36% Cabernet Sauvignon, 28% Cabernet Franc, 22% Chambourcin, 10% Aglianico, 4% Merlot

HARVEST: The Cabernet Sauvignon was harvested on 10 October at 21.6 brix, 3.77 pH and 4.98g/L TA. The Cabernet Franc was harvested on 3 October at 23.8 brix, 3.64 pH and 3.51g/L TA. The Chambourcin was harvested on 29 September at 23.5 brix, 3.95 pH and 4.55g/L TA. The Aglianico was harvested on 26 September at 21.2 brix, 3.38 pH and 7.68g/L TA. The Merlot was harvested on 27 September at 22.2 brix, 3.53 pH and 4.08g/L TA.

VINEYARD SOURCING:

Crown Vineyards and Orchards, Coveseville, VA – 68%
Lazy Days Vineyard, Amherst, VA – 22%
Amrheins Vineyard, Bent Mountain, VA – 10%

FERMENTATION: The Cabernet Sauvignon was fermented in stainless steel for 9 days with D254 Yeast. The Cabernet Franc was fermented in stainless steel for 6 days with D254 yeast. The Chambourcin was fermented in stainless steel for 4 days with Rhone 2056 Yeast. The Aglianico was fermented in ½ ton bins for 5 days with RBS133 Yeast. The Merlot was fermented in stainless steel for 6 days with Malbec tango Yeast.

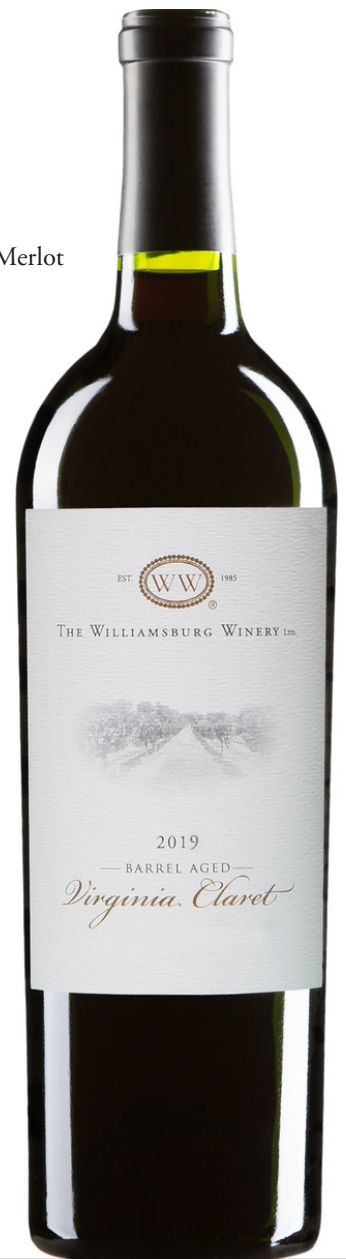
AGING: 87% Neutral French Oak, 13% 2-year Hungarian Oak

BOTTLING DATE: March 2021

RELEASE DATE: May 2021

TECHNICAL INFORMATION:

12.5% Alc.
3.64 pH
7.15g/L TA
0.035% RS (dry)



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