



2020 Virginia Merlot

Initially the wine shows an upfront fresh berry note with strawberry and black cherry leading the way. Next are some subtle cassis, plum and lemon touches. All these fruits are enhanced by a Jolly Rancher candy note. This candied fruit quality is balanced with a touch of cocoa and vanilla with a hint of perfume. The tannins are very soft and pair well with the oak nuance. The finish is clean and fruit forward. – *Matthew Meyer, Winemaker*

VINTAGE: This was a tough year on many counts. The winter started mild and was somewhat uneventful with moderate temperatures. Then in April and May Virginia was hit with some severe frosts devastating some growers. We then had a very wet start to the summer which proceeded to dry up with some extreme heat days. The rains then remerged in September making for difficult conditions with the grapes ripening. The rains did not completely dissipate for the remainder of harvest and did allow for some nice days to work.

BLEND: 100% Merlot

HARVEST:

The Crown Orchard Merlot was harvested on 30 September at 19.8 brix, 3.53 pH and 5.24g/L TA.
The Charlottesville Merlot was harvested on 08 October at 20.4 brix, 3.64 pH and 4.72g/L TA.

VINEYARD SOURCING: Crown Orchard Vineyards, Coveseville, VA – 85%
Charlottesville Vineyards, Charlottesville, VA – 15%

FERMENTATION:

The Crown Vineyards Merlot fermented in stainless steel for 9 days with Tango Malbec Yeast. The Charlottesville Vineyards Merlot fermented in stainless steel for 7 days with Tango Malbec Yeast.

AGING: 12 Months in 81% French oak, 19% Hungarian Oak

BOTTLING DATE: March 2022 – 650 cases

RELEASE DATE: April 2022

TECHNICAL INFORMATION:

12.1% Alc.
3.56 pH
6.46 g/L TA
0.025% RS (dry)

