



2020 Barrel Aged Virginia Claret

An eminently approachable wine with a beautiful ruby hue and an abundance of berries. In addition to the many different berries there are some red and black cherry notes, along with vanilla, cola, and cocoa. All those notes are a nice complement to fresh herbal, lemon, and black pepper characters. The tannins have a chalky feel with a touch of limestone. The oak is very well integrated with the fruit and tannins, ultimately providing a wonderful, clean, fruit forward mouthfeel and finish. A great wine for pairing with many foods. — *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: 36% Merlot, 24% Cabernet Sauvignon, 23% Cabernet Franc, 9% Petit Verdot, 6% Malbec, 2% Tannat

HARVEST: The Merlot was harvested on 8 October 2020 at 22.0 brix, 3.59 pH and 7.92g/L TA. The Cabernet Sauvignon was harvested on 21 October 2020 at 20.5 brix, 3.83 pH and 7.03g/L TA. The Cabernet Franc was harvested on 18 October 2020 at 24.2 brix, 3.83 pH and 5.64g/L TA. The Petit Verdot was harvested on 19 October 2020 at 22.5 brix, 3.63 pH and 8.56g/L TA. The Malbec was harvested on 15 September 2020 at 19.3 brix, 3.59 pH and 7.31g/L TA. The Tannat was harvested on 1 October 2020 at 21.7 brix, 3.24 pH and 8.31g/L TA.

VINEYARD SOURCING:

Crown Vineyards and Orchards, Coveseville, VA; Amrhein Vineyard, Bent Mountain, VA
Benevino Vineyards, Winchester, VA; Mt. Juliet Vineyards, Crozet, VA
Charlottesville Vineyards, Charlottesville, VA

FERMENTATION:

The Merlot fermented with MT48 Yeats in stainless steel for 9 days, The Cabernet Sauvignon fermented with Alchemy III yeast in stainless steel for 10 days. The Cabernet Franc fermented with D254 yeast in stainless steel for 8 days. The Petit Verdot fermented with D254 Yeast in stainless steel for 9 days. The Malbec fermented with Exotics Yeats in ½ ton macro bins for 15 days. The Tannat fermented with D254 yeast in stainless steel for 8 days.

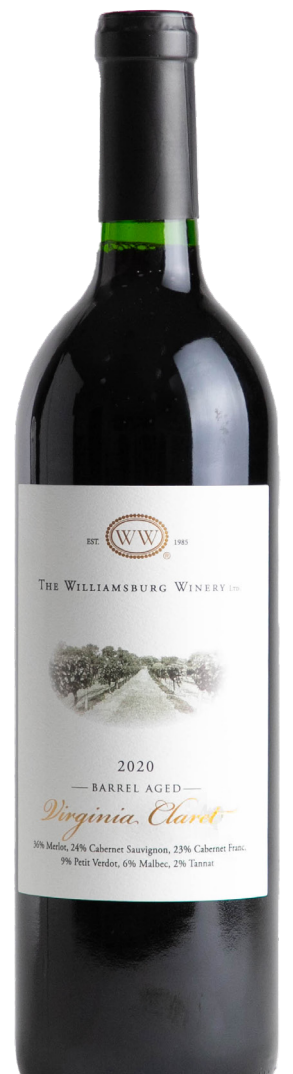
AGING: 100% French Oak

BOTTLING DATE: March 2022 – 1,700 cases

RELEASE DATE: May 2022

TECHNICAL INFORMATION:

12.3% Alc.
3.64 pH
7.15 g/L TA
0.035% RS (dry)



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