



# 2019 XIX

## LIMITED RELEASE

Initially there is a lavish assortment of all the berry fruits, both red and black, which then flows into a nice cherry, red apple and cassis. The wine then goes into some cocoa and vanilla with a touch of cedar and spice, almost herbal/floral nuance. The earthiness of the forest floor is nicely capped with some black olives and leather and a hint of limestone minerality. The tannins are smooth and approachable with well-integrated oak. The finish is long and clean and accentuates the berries. – *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:** 57% Merlot, 43% Petit Verdot

**HARVEST:**

The Petit Verdot grapes from Wessex Hundred were picked on 18 September 2019 at 24.1 Brix, 3.70 pH and .418g/L TA. The Crown Merlot Grapes were picked on 26 September 2019 at 22.2 Brix, 3.53 pH and .408g/L TA. The Mt. Juliet Merlot were picked on 12 September 2019 at 22.8 Brix, 3.90 pH and .501g/L TA.

**VINEYARD SOURCING:**

Wessex Hundred, Williamsburg, VA – 43% Petit Verdot  
Crown Orchard and Vineyards, Coveseville, VA – 28.5% Merlot  
Mount Juliet Vineyards, Crozet, VA – 28.5% Merlot

**FERMENTATION:**

The Wessex Petit Verdot fermented for 9 days in stainless steel with D254 Yeast. The Crown Merlot fermented for 7 days in stainless steel with D254 Yeast and the Mt. Juliet Merlot fermented for 8 days with Ferm MT48 Yeast

**AGING:** Aged in 100% American Oak Barrels

**BOTTLING DATE:** January 2022 – 114 cases

**RELEASE DATE:** August 2022

**TECHNICAL INFORMATION:**

12.0% Alc.  
3.70 pH  
0.5568g/L TA  
0.38 RS (Dry)

