

The 2019 is a luscious well balanced wine offering loads of ripe berries, black cherry and plums. Along with the fruits are some lovely earthy characters of forest floor, suede and some herbal/spicey notes. Additionally, there is some dark chocolate, and cola which goes well with the fresh vanilla. The oak is well integrated with the fruit and body of the wine. The palette is fruit forward, with a touch of the earthy characters. The tannins are firm yet approachable. I like the overall balance and structure of this Adagio very much and believe it will be one that can age for many years. – *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: 69% Tannat, 23% Petit Verdot, 8% Cabernet Sauvignon

HARVEST: The Tannat from Mt. Juliet was harvested on 12 September at 23.0 brix, 3.27 pH and 7.42g/L TA. The Mt. Juliet Cabernet Sauvignon was harvested on 17 September at 22.7 brix, 3.69 pH and 5.35g/L TA. The Wessex Hundred Petit Verdot was harvested on 26 September at 26.6 brix, 3.73 pH and 5.97 g/L TA.

## **VINEYARD SOURCING:**

Mt. Juliet Vineyard, Crozet VA – 77% (Tannat & Cabernet Sauvignon) Wessex Hundred, Williamsburg, VA – 23% (Petit Verdot)

## **FERMENTATION:**

The Tannat fermented in ½ ton bins for 9 days with Tango Yeast. The Cabernet Sauvignon fermented in ½ ton bins for 7 days with D254 Yeast. The Wessex Petit Verdot fermented in stainless steel for 8 days with D254 Yeast.

AGING: 69% new French Oak, 8% 1st Year French Oak, 15% 2nd Year French oak. 8% 3rd year French Oak

**BOTTLING DATE:** January 2022, 313 cases

**RELEASE DATE:** October 2022

## **TECHNICAL INFORMATION:**

13.04% Alc, 3.74 pH .666g/L TA 0.40 RS (dry)

