

2020 Field Blend No. 2

Petit Verdot & Tannat

Monticello

LIMITED RELEASE

A harmonious wine with multiple layers of different fruits starting with cherry, cranberry and rhubarb. Then moving into the darker blueberry and black cheery, with the dried figs and dates finishing the line up. The next layer then goes into rich chocolate and vanilla with a smattering of nutmeg, clove, and fresh straw/hay. The wine has a nice chalky minerality which blends well with the earth and fruit nuances. The finish is bright with soft red fruits. The tannins are well integrated with the oak and provide a long comfortable finish. — *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: 67% Petit Verdot, 33% Tannat

HARVEST: The grapes fermented for 9 days in ½ ton macro bins with D254 Yeast

VINEYARD SOURCING: Mt. Juliet Vineyards, Crozet, VA

FERMENTATION: The grapes fermented for 9 days in ½ ton macro bins with D254 Yeast

AGING: 100% New French Oak Barrels

BOTTLING DATE: January 2022 – 95 cases

RELEASE DATE: August 2022

TECHNICAL INFORMATION:

12.8% Alc 3.91 pH .707g/L TA 0.25 RS (dry)

