



# 2019 M.P.T.

LIMITED RELEASE

**F**or the first MPT I am very pleased with the results. This wine is showcasing some lovely black cherry, blueberry, strawberry, rhubarb, and black figs. The fruit elements are well paired with the earthy forest floor along with some cedar box which then flows into some cinnamon and sweet spice. There is also just a touch of cocoa and cola as well as a floral note. All these layers are well integrated with the oak nuances which also give some graphite and vanilla. The finish is fruit forward and lengthy with some firm yet approachable tannins. – *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:** 41% Merlot, 39% Petit Verdot, 20% Tannat

**HARVEST:** All the grapes were harvested together on 7th October 2019 at 27.4 Brix, 4.18 pH and 6.36g/L TA.

**VINEYARD SOURCING:** Lazy Days Vineyards, Amherst, VA

**FERMENTATION:** All three grapes fermented together for 6 days in stainless steel with Fermavin A33 Yeast.

**AGING:** 45% 1-year French Oak, 22% 2-year French oak, 33% 3-year French oak for 15 months.

**BOTTLING DATE:** March 2021 – 217 cases

**RELEASE DATE:** May 2022

**TECHNICAL INFORMATION:**

14.3% Alc  
4.02 pH  
6.44 g/L TA  
0.04% RS (dry)

