

2019 Merlot Reserve

A luscious Merlot filled with concentrated fruits of raspberry, strawberry, black cherry, blackberry and pomegranate. The fruits give way to a lovely floral and mineral nuance along with a touch of graphite, vanilla and cocoa. The oak is very well integrated with the fruit and allows for a full long mouth feel. The tannins are smooth and inviting; ultimately adding to the overall balance of the wine, which is wonderfully fruit forward. I believe this to be the best Merlot produced at the Williamsburg Winery to date. – *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: 100% Merlot

HARVEST: The Mt. Juliet Merlot was picked on 11 Sep at 22.8 Brix, 5.02g/L TA and 3.90 pH. The Bent Mtn.

VINEYARD SOURCING:

Mt. Juliet Vineyard, Crozet, VA

FERMENTATION: The Mt. Juliet Merlot was fermented in stainless steel for 8 days using Ferm MT48 Yeast.

AGING: The wine was aged 5 % new French oak, 20% 1 year French oak, 25% 2 year French oak and 50% Neutral French Oak.

BOTTLING DATE: May 2022 – 493 cases

RELEASE DATE: May 2022

TECHNICAL INFORMATION:

13.12% Alc. 3.57 pH 6.66g/L TA 0.38 RS (dry)

