



2021 Petit Verdot Reserve

A bold fruit forward wine offering blackberry, black cherry, blueberry, plums and a touch of strawberry. The fruit nuances are well balanced with some dark chocolate, cola, limestone and just a bit of the classic forest floor. The mouthfeel carries all these fruits with well-structured tannins that are still soft and approachable. The French Oak carries through with some lovely vanillas and graphite that enhances the long fruit forward finish of the wine. Overall, an explosive wine with many layers and nuances that still preserves a wonderful balance. - *Matthew Meyer, Winemaker*

VINTAGE: Overall, 2021 experienced above average temperatures in 9 of the 12 months. Except for January the winter was warmer and wetter than average. Spring rolled in with some early rains and warm temperatures in the latter part, which was good for the development of the vines, unfortunately this was coming after a frost year and some of the primary buds were affected reducing crop yield. Virginia did experience some frost issues in 21, but not as bad as 20. The summer continued its warming trend as well as more rain than usual. Luckily the rains dissipated in the Autumn, and we had a wonderfully dry warm harvest season. The Quality was very good for the grapes we just wish there was more.

BLEND: 100% Petit Verdot

HARVEST:

The Mt. Juliet Petit Verdot was harvested on 18 September 2021 at 22.6 brix, 3.46 pH and 7.38 g/L TA.
The Crown Petit Verdot was harvested on 03 October 2021 at 23.0 Brix, 3.74 pH and 8.27 g/L TA.

VINEYARD SOURCE:

Mt. Juliet Vineyards – Crozet, VA – 88%
Crown Vineyard – Carters Mtn. VA – 12%

FERMENTATION:

The Petit Verdot from Mt. Juliet fermented in stainless steel for 7 days with D254 Yeast.
The Crown Petit Verdot fermented in ½ ton macro bins for 6 days with D254 Yeast.

AGING:

31% New French Oak, 31% 2-year French Oak, 19% 3-year French Oak and 19% 4-year French Oak.

BOTTLING DATE: February 2023

RELEASE DATE: TBD

TECHNICAL INFORMATION:

12% Alc.
3.88 pH
6.35g/L TA
0.30 RS (Dry)

