

## 2021 Virginia Petit Verdot

An approachable big wine offering a smattering of black cherry, blackberry, blueberry and strawberry. Additionally, there is a lovely herbal/spicy layer with a hint of aloe vera that plays well with the fruit. Behind the fruit and herbal nuances is an inviting cocoa and vanilla aspect that rounds out the other layers well. The oak is very well integrated with the various aspects of the wine as well as the firm, yet soft approachable tannins. All of this comes together allowing for a rich, creamy, lingering finish with a hint of the classic forest floor. - *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. The 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 Bent Mountain Petit Verdot was harvested on 13 October at 21.0 brix, 3.47 pH and 11.0g/L TA.

The Kilmarnock Petit Verdot was harvested on 1 October at 23.0 Brix, 3.61 pH and 11.4g/L TA.

The Crozet Petit Verdot was harvested on 18 and 27 September at 25.5 and 22.6 Brix, 3.66 and 3.46 pH and 7.78 and 6.46g/L TA. The Coveseville Petit Verdot was harvested on 3 October at 23.0 brix, 3.74 pH and 8.27g/L TA

### VINEYARD SOURCE:

Bent Mountain, VA – 40%

Kilmarnock, VA – 36%

Crozet, VA – 21%

Coveseville, VA – 3%

### FERMENTATION:

Bent Mountain fermented in stainless steel with BM4X4 yeast for 7 days. Kilmarnock fermented in stainless steel with IONYS yeast for 8 days. The Crozet grapes fermented in a combination of ½ ton macro bins and Stainless steel for 8 days with D254 yeast. Coveseville fermented in ½ ton macro bins with D254 yeast for 9 days.

### AGING:

12 months in 31% new French oak, 9% 1 yr French Oak, 12% 2 yr French Oak, 24% 3 yr French oak, 9% 4 yr French Oak, and 15% 5 yr French Oak

**BOTTLING DATE:** March 2023

### TECHNICAL INFORMATION:

12.0% Alc

3.87 pH

6.16 g/L TA

0.2% RS (dry)

