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# PARADISE SPRINGS WINERY

MERITAGE

2020

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## TECHNICAL DATA

pH: 3.75

Acid: 6.2 g/l

Alcohol: 13.3%

## GRAPE SOURCES

49% Petit Verdot, 33% Cabernet Franc and 18% Merlot from 100% Virginia vineyards with breakdown as follows:

Williams Gap (45%) - 18% Merlot, 18% Cabernet Franc and 9% Petit Verdot  
Brown Bear Vineyards (55%) - 40% Petit Verdot and 15% Cabernet Franc

## APPELLATIONS

Shenandoah AVA and Loudoun County

## HARVEST DATE

October 7 and 8, 2020

## WINEMAKING DATA

Grapes were harvested and refrigerated on site at 40° F overnight, then destemmed into bins and cold soaked for one day to allow for more color extraction. At the end of the cold soak, the bins were immediately heated in a hot room to allow us to inoculate the must with yeast. Fermentation lasted on average about 14 days and afterwards the wine was left on the skins for an additional two days of post-fermentation maceration. Next it was pressed off to settle for two days until being moved into barrels for eight months of aging. After the initial eight-month period, the final blend was put together in tank and then racked back to barrel for an additional six months of aging for a total 14 months. After being aged entirely in new and used French oak barrels it was racked into tank and settled for clarity. The 2020 vintage was bottled on December 1, 2021.

## WINEMAKER NOTES

Meritage is a wine that can only be comprised out of the noble Bordeaux varieties. This Meritage is fuller-bodied and complex with a balanced tannin structure that is underpinned by good acidity which all will allow it to be age-worthy. Black currant along with a subtle floral note dominate the aromatics, leading the way to flavors of blackberries, cherry and currant all wrapped up by a touch of spice on the finish.

## VINTAGE NOTES

The mild winter led to an earlier bud break than normal in most of our vineyards, leaving the delicate tissue of the vine that will go on to produce the grapes more vulnerable to a potential frost or cold spell. There was a cold spell in late April and again in early May that wiped out a lot of vineyards. Thankfully our sites were spared except for a small amount of Chardonnay. The rest of the growing season was good to optimal for ripening the grapes



with little rain, warm temperatures and ample sunshine heading into the beginning of the harvest. As the harvest went on it became cooler than normal with many cloudy days and more rain which makes phenolic ripening difficult. Overall, 2020 looks like it's going to be an average vintage for most of Virginia.