

# PARADISE SPRINGS WINERY

MERITAGE

2021

## TECHNICAL DATA

pH: 3.64

Acid: 6.6 g/l

Alcohol: 13.3%

## GRAPE SOURCES

38% Petit Verdot, 38% Merlot and 24% Cabernet Franc from 100% Virginia vineyards with breakdown as follows:

Williams Gap (62%) - 38% Merlot and 16% Petit Verdot 8% Cabernet Franc

Brown Bear Vineyards (38%) - 22% Petit Verdot and 16% Cabernet Franc

## HARVEST DATES

September 12 - October 15, 2021

## APPELLATION

Loudoun County and Shenandoah AVA

## WINEMAKING DATA

The grapes were 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 then 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 it was 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. The wine was aged entirely in new and used French oak barrels; it was then racked into tank and settled for clarity. The 2021 vintage was bottled on December 12, 2022.

## WINEMAKER NOTES

Meritage by definition can only be comprised of the noble Bordeaux varieties. This wine is fuller bodied and complex, with smooth tannins that are underpinned by balanced acidity which will allow it to be age worthy. Blackberry along with a subtle floral note lead the aromatics, this leads way to flavors of blackberries, blueberry and hints of tobacco, all wrapped up by a touch of spice on the finish.

## VINTAGE NOTES

It was a slow start to the growing season after a very mild winter. That helped prevent a major frost event mainly around the Charlottesville area so we were able to avoid issues at our sites. Towards the end of winter an unsettling weather pattern of warm and cool spells was trending. As the season moved to the warmer months our vineyards remained relatively dry, which stalled veraison and elongated maturity of the clusters. It remained dry through the early ripening of sparkling grapes, but occasional rainfalls and high humidity left us battling some mildew breakouts and slowed ripening at most vineyards for the rest of harvest. The other pest that was battled was the 17-year brood of cicada which likes to feed on and girdle some of the grapevine shoots. Thankfully this pest comes and goes quickly. Overall, a good vintage comparatively for Virginia probably more in the craft of the old-world style as opposed to the 201 vintage leaning newer world in style.

