

# PARADISE SPRINGS WINERY

MERLOT

2017

## TECHNICAL DATA

pH: 3.66

Acid: 6.3 g/l

Alcohol 13.3%

## GRAPE SOURCES

95% Merlot and 5% Tannat sourced entirely from Williams Gap Vineyards

## APPELLATIONS

Loudoun County

## HARVEST DATES

September 11, 2017

## WINEMAKING DATA

Grapes were harvested and refrigerated on site at 40° F overnight. Next, they were destemmed into fermentation bins. The bins cold soaked for four days to allow for more color and tannin extraction. At the end of the cold soak, the bins were immediately heated in a hot room so the must could be inoculated with yeast. Fermentation lasted 13 days. The wine went through malo-lactic fermentation while aging for 10 months in both new and neutral barrels of French oak. The following cooperages were used: Ermitage and Damy cooperages. The 2017 Merlot was bottled on August 21, 2018.

## WINEMAKER NOTES

Our first ever varietal Merlot is a big one! This Merlot starts with notes of cherry and black currant, followed by flavors of black tea and dried fruits, and finishing with robust tannins making this a bigger Merlot than most.

## VINTAGE NOTES

The end of winter was characterized by an unsettling weather pattern of warm and cool spells. There were days in February that reached 80 degrees and a few nights in March dropped to well below freezing. Spring still came almost two weeks early, and luckily there were no damaging frost events. Late May was unusually wet, which led to less than ideal flowering conditions for some of the earlier varieties, but in the end the fruit set was fine. June and July were very dry, allowing for less vegetative growth and less vine hedging than normal. This period also allowed a slow, drawn out veraison period. The beginning of September through the first half of October was warm and dry, setting the stage for one of the best red grape harvests in 25 years. Red grapes came in with balanced sugar levels in conjunction with acidity, as well as riper skin tannins than normal.

