

PARADISE SPRINGS WINERY

MÉLANGE

2017

TECHNICAL DATA

pH: 3.78

Acid: 5.4 g/l

Alcohol: 13.4%

GRAPE SOURCES

32% Petit Verdot, 28% Cabernet Sauvignon, 22% Merlot, and 18% Cabernet Franc from 100% Virginia vineyards with breakdown as follows: 50% Williams Gap Vineyards, 32% Silver Creek Vineyards and 18% Brown Bear Vineyards

APPELLATIONS

Monticello AVA, Loudoun County and Shenandoah AVA

HARVEST DATES

September 26 & 30 and October 4 & 12, 2017

WINEMAKING DATA

The grapes were destemmed into fermentation bins and cold soaked. Fermentation lasted for 13-14 days. The individual components were allowed to settle for two days until it was moved into barrels. After 6 months the different varietal lots were selected and blended for this wine and the wine was allowed to age for an additional 4 months in new and neutral French oak barrels. 2017 Mélangé was bottled on August 22, 2018.

WINEMAKER NOTES

A structured Bordeaux blend that starts out with jammy fruit notes and finishes with a touch of sour cherries. The fine grain tannins and good acidity, along with abundant red fruit components make for an approachable, yet complex wine with remarkable balance.

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.

SUGGESTED PAIRINGS

Entrées: BBQ chicken pizza and Stuffed pork chops

Cheeses: Smoked Cheddar and Comté

