
PARADISE SPRINGS WINERY

MÉLANGE

2018

TECHNICAL DATA

pH: 3.74

Acid: 5.7 g/l

Alcohol: 13.1%

GRAPE SOURCES

37% Cabernet Sauvignon, 30% Cabernet Franc, 23% Merlot and 10% Petit Verdot and from 100% Virginia vineyards with breakdown as follows: 70% Williams Gap Vineyards, 15% Silver Creek Vineyards and 15% Brown Bear Vineyards

APPELLATIONS

Monticello AVA, Loudoun County and Shenandoah AVA

HARVEST DATES

September 11, 21 & 26, 2018

WINEMAKING DATA

The grapes were destemmed into fermentation bins and heated in a hot room to allow us to inoculate the must with yeast. Fermentation lasted for 11-12 days and then the bins were left for an additional day of post fermentation maceration before being pressed off. The individual components were allowed to settle for two days until being moved into barrels. After 6 months, the different varietal lots were selected and blended for this wine. The wine was allowed to age for an additional 4 months in new and neutral French oak barrels using Seguin Moreau, Ana Selection, Ermitage and Cadus. 2018 Mélangé was bottled on August 22, 2019.

WINEMAKER NOTES

An approachable Bordeaux blend that starts out with red fruit notes of cherry and currant and finishes with a touch of brioche. The supple tannins, the acidity and the fruit forward flavors in this wine make it approachable, yet complex with remarkable balance.

VINTAGE NOTES

The 2018 vintage was very difficult to manage as it was one of the wettest seasons in recorded history. These types of years are typically known as winemaker's vintages, because winemakers in our region still prevail with hard work, despite the challenges they face. Bud break came as expected in Virginia, and not quite as early as it had been the year before. Given all the rain, vineyards focused on the canopy management of the vines and had to spray for mildew and mold more than in a typical year. In order not to risk losing fruit to the weather, we took fruit earlier than usual as opposed to letting it hang on the vine longer. Although this decision left the wines a little lighter in body and alcohol, they are clean and more European in style.

