

PARADISE SPRINGS WINERY

PVT
2017

TECHNICAL DATA

pH: 3.70
Acid: 5.5 g/l
Alcohol: 14.3%

GRAPE SOURCES

100% Virginia Tannat (50%) and Petit Verdot (50%) grapes sourced entirely from William's Gap Vineyard

HARVEST DATES

September 26 & October 8, 2017

APPELLATION

Loudoun County

WINEMAKING DATA

The grapes were harvested and kept at 40 F overnight and then destemmed into fermentation bins the following morning. The bins were cold soaked for a day and then allowed to slowly heat up as the must was inoculated with BM 45 yeast for Tannat and D80 yeast for Petit Verdot. Fermentation lasted 13 days. Both varieties stayed on their skins for 3 more days of post-fermentation maceration as they were inoculated with Malo-lactic bacteria. Each varietal was then pressed off to settle for two days until being moved into barrels. The wine aged 26 months in New American oak from Berthomieu cooperage and new French oak from Ermitage cooperage. 2017 PVT was bottled on December 10, 2019.

WINEMAKER NOTES

PVT is a full-bodied wine with ample tannins and good acidity across the palate. Aromas of blackberry and violets also come across on the palate along with other black fruits, vanilla, and baking spice. You will find the 2017 PVT more approachable after a few hours of decanting and should pair it with hearty foods. This wine is built for the long haul and will age for at least 10 plus years easily. Only 8 barrels produced.

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.

