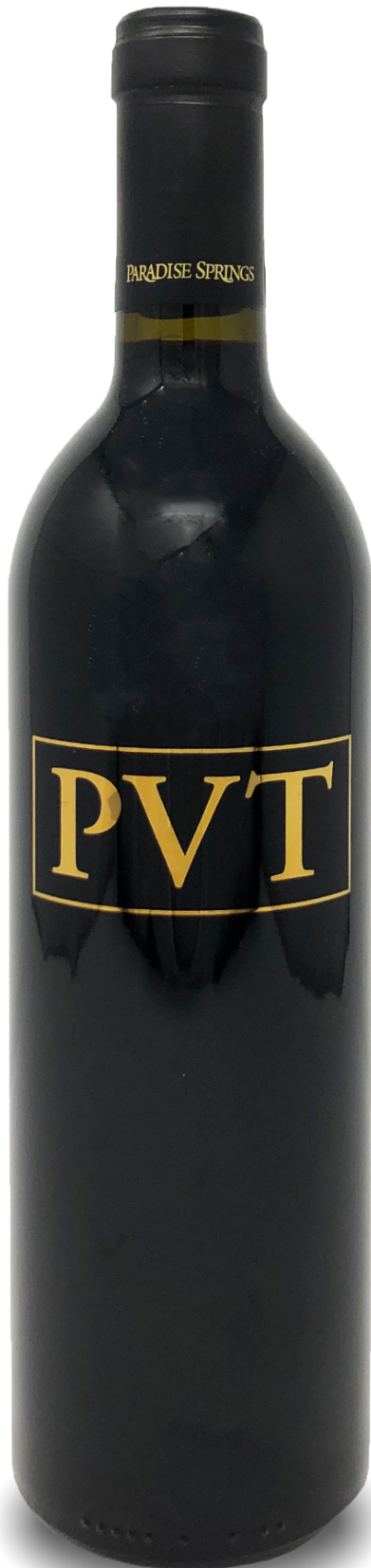


PARADISE SPRINGS WINERY

PVT
2020



TECHNICAL DATA

pH: 3.55
Acid: 7.1 g/l
Alcohol: 13.1%

GRAPE SOURCES

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

APPELLATIONS

Loudoun County

HARVEST DATES

October 6th and 20th, 2020

WINEMAKING DATA

The grapes were harvested, kept at 40 F overnight, and then destemmed into fermentation bins the following morning. The bins were allowed to cold soak for a day and then allowed to slowly heat up as we inoculated the must with BM 4X4 yeast for Tannat and D80 yeast for Petit Verdot. Fermentation lasted 12 days and both varieties stayed on their skins for one more day of post-fermentation maceration as we inoculated with malolactic bacteria. Next, we pressed off each to settle for two days until moving the wine into barrels. The wine aged 26 months in neutral American oak from Berthomieu cooperage and new French oak from Ermitage cooperage. 2020 PVT was bottled on December 12, 2022.

WINEMAKER NOTES

PVT is a full-bodied wine with round tannins and good acidity across the palate. Aromas of blackberry and spice also translate on the palate, along with other black fruits, vanilla, and licorice, wrapping up with baking spices on the finish. You will find the 2020 PVT slightly more approachable than previous vintages, but still demands to be paired with hearty foods. This wine is built for the long haul and will age for at least 8 plus years easily. Only 6 barrels produced.

VINTAGE NOTES

The mild winter led to an earlier bud break than normal in most of our vineyards, leaving the delicate tissue of the vine that will go on to produce the grapes more vulnerable to a potential frost or cold spell. There was a cold spell in late April and again in early May that wiped out a lot of vineyards. Thankfully our sites were spared except for a small amount of Chardonnay. The rest of the growing season was good to optimal for ripening the grapes with little rain, warm temperatures and ample sunshine heading into the beginning of the harvest. As the harvest went on it became cooler than normal with many cloudy days and more rain which makes phenolic ripening difficult. Overall, 2020 looks like it's going to be an average vintage for most of Virginia.