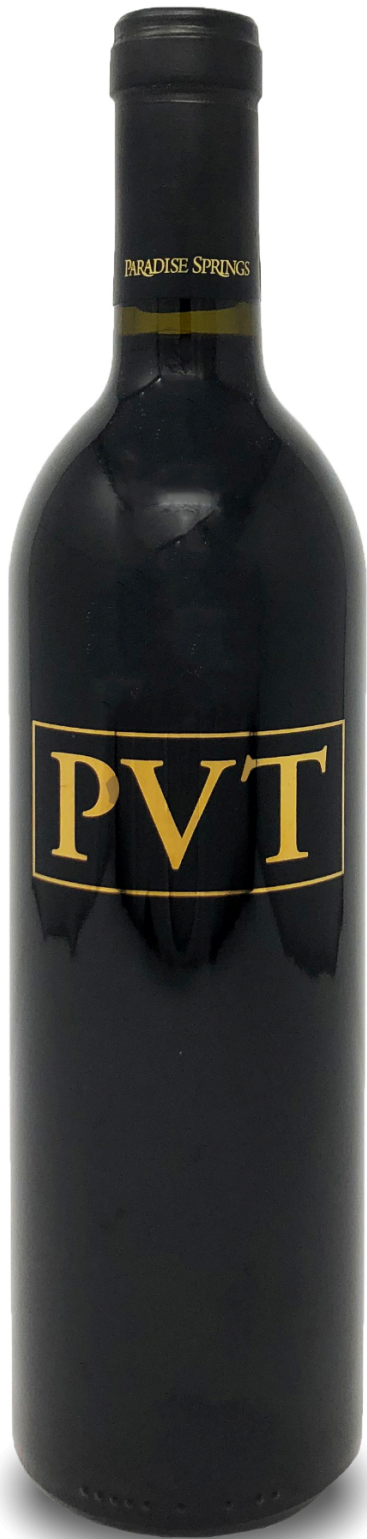


PARADISE SPRINGS WINERY

PVT
2021



TECHNICAL DATA

pH: 3.71

Acid: 6.7 g/l

Alcohol: 13.7%

GRAPE SOURCES

100% Virginia Tannat (50%) sourced entirely from Williams Gap Vineyards and Petit Verdot (50%) sourced entirely from Brown Bear Vineyards

HARVEST DATES

October 1 and 3, 2021

APPELLATION

Loudoun County and Shenandoah Valley AVA

WINEMAKING DATA

The grapes were harvested and kept at 40 F overnight, and then were 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 45 yeast for Tannat, and D80 yeast for Petit Verdot. Fermentation lasted 14 days and both varieties stayed on their skins for 3 more days of post-fermentation maceration as we inoculated with Malo-lactic bacteria. Next, we pressed off each to settle for two days until moving the wine into barrels. The wine aged 26 months in new and used French oak from Ermitage and Berger cooperages. 2021 PVT was bottled on December 6, 2023.

WINEMAKER NOTES

PVT is our full-bodied flagship wine with robust tannins and great acidity across the palate that will allow this wine to age gracefully for years to come. Aromas of black fruits along with a subtle floral note are apparent, these components also come across on the palate along with blackberry and plum. The wine wraps up perfectly with a touch of vanilla on the finish. You will find that this vintage of PVT opens up much better after a few hours of decanting and demands hearty foods. This wine is built for the long haul and will age for at least 10 plus years easily. Only 6 barrels produced.

VINTAGE NOTES

It was a slow start to the growing season after a very mild winter. That helped prevent a major frost event mainly around the Charlottesville area so we were able to avoid issues at our sites. Towards the end of winter an unsettling weather pattern of warm and cool spells was trending. As the season moved to the warmer months our vineyards remained relatively dry, which stalled veraison and elongated maturity of the clusters. It remained dry through the early ripening of sparkling grapes, but occasional rainfalls and high humidity left us battling some mildew breakouts and slowed ripening at most vineyards for the rest of harvest. The other pest that was battled was the 17-year brood of cicada which likes to feed on and girdle some of the grapevine shoots. Thankfully this pest comes and goes quickly. Overall, a good vintage comparatively for Virginia probably more in the craft of the old-world style as opposed to the 201 vintage leaning newer world in style.