
PARADISE SPRINGS WINERY

PETIT VERDOT

2017

TECHNICAL DATA

pH: 3.70

Acid: 5.7 g/l

Alcohol 13.7%

GRAPE SOURCES

100% Petit Verdot sourced entirely from 100% Virginia vineyards as follows: 40% Williams Gap Vineyards, 35% Silver Creek Vineyards and 25% Brown Bear Vineyards

APPELLATIONS

Shenandoah AVA, Monticello AVA and Loudoun County

HARVEST DATES

September 29 and October 8 & 12, 2017

WINEMAKING DATA

Grapes were harvested early and refrigerated on site at 40° F overnight. The next day the grapes were destemmed into fermentation bins. The bins were cold soaked for two days at 40° F to extract extra color, then heated in a hot room to allow us to inoculate with two types of yeast. Fermentation lasted for 13 days and the wine was left on the skins for an additional day for more tannin extraction. The wine was then pressed off and allowed to settle for two days until it was moved into barrels. The wine was allowed to age for 10 months in new and neutral French oak aging using Ermitage and Ana Selection cooperages. 2017 Petit Verdot was bottled on August 20, 2018.

WINEMAKER NOTES

This variety has become one of the leading varietal wines for Virginia and important to the identity of the region. This Petit Verdot has a deep Garnet color and aromatics of blackberry with a subtle underlying violet floral note. This full-bodied wine has ample but well-rounded tannins and balanced acidity. This highlights the black fruit components of blackberry and plum and also compliments the baking spice flavors on the finish.

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.

