

PARADISE SPRINGS WINERY

PETIT VERDOT

2018

TECHNICAL DATA

pH: 3.75

Acid: 5.9 g/l

Alcohol 13.2%

GRAPE SOURCES

100% Petit Verdot sourced entirely from 100% Virginia vineyards as follows: 36% Williams Gap Vineyards, 36% Brown Bear Vineyards and Silver Creek Vineyards 28%

APPELLATIONS

Loudoun County, Shenandoah Valley AVA and Monticello AVA

HARVEST DATES

September 21, 26 and October 8, 2018

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 one day at 40 F to extract extra color, then heated in a hot room to allow us to inoculate with two types of yeast (D80 and CLOS). Fermentation lasted for 12 days and the wine was left on the skins for an additional day for more tannin extraction. Next it was pressed off and allowed to settle for two days until being 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. 2018 Petit Verdot was bottled on August 15, 2019.

WINEMAKER NOTES

Petit Verdot is typically used for blending in most regions, but here in Virginia it has become one of the leading varietal wines and important to the identity of the region. Aging entirely in French oak brings a savoriness to our Petit Verdot that is intertwined with the black fruits and floral aromatics that are true to the variety. This fuller-bodied wine has ample but well-rounded tannins and bright acidity that highlight the blackberry and plum component, finishing with an earthiness of woodland underbrush and sage.

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.

