

PARADISE SPRINGS WINERY

PETIT VERDOT

2021



TECHNICAL DATA

pH: 3.71

Acid: 6.5 g/l

Alcohol: 13.2%

GRAPE SOURCES

85% Petit Verdot, 10% Cab Franc and 5% Merlot sourced entirely from 100% Virginia vineyards as follows: 75% Brown Bear Vineyards and 25% Williams Gap Vineyards.

APPELLATIONS

Loudoun County and Shenandoah AVA

HARVEST DATE

October 12 and 13, 2021

WINEMAKING DATA

Grapes were harvested early and refrigerated on site at 40 F overnight. The next day the grapes were destemmed into fermentation bins and cold soaked overnight. Then they were heated and slowly warmed up to allow us to inoculate with three types of yeast (D80, GRE and MT). Fermentation lasted for 13 days, and the wine was left on the skins for an additional two days for more tannin extraction. Malolactic bacteria was added to start the secondary fermentation. Next we pressed it off and allowed it 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 Berger & Fils and Ana Selection cooperages. 2021 Petit Verdot was bottled on August 15, 2022.

WINEMAKER NOTES

Petit Verdot has become one of the leading varietal wines and important to the identity of winemaking in Virginia, making Virginia an emerging and upcoming region globally. Due to its aging in French oak, the savory side of our Petit Verdot stands out and is layered with the black fruits and floral aromatics that are true to the variety. This is a fuller-bodied wine due to an abundance of well-rounded tannins and well-balanced acidity that highlight the blackberry and black cherry components, finishing with a touch of baking spice.

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.