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# PARADISE SPRINGS WINERY

PETIT VERDOT

*Brown Bear Vineyard*

2022

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## TECHNICAL DATA

pH: 3.75

Acid: 6.1 g/l

Alcohol: 13.3%

## GRAPE SOURCES

100% Petit Verdot sourced entirely from Brown Bear Vineyards

## APPELLATIONS

Shenandoah Valley AVA

## HARVEST DATE

September 29, 2022

## 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. They were then heated and slowly warmed up for inoculation with two types of yeast (D80 and CLOS). Fermentation lasted for 14 days, and the wine was left on the skins for an additional 2 days for additional 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 moving it into barrels. The wine was allowed to age for 14 months in new and neutral French oak aging using Berger & Fils and Ana Selection cooperages. 2022 Petit Verdot was bottled on December 6, 2023.

## WINEMAKER NOTES

With this Petit Verdot we are trying to showcase one of our unique vineyard terroirs in the Shenandoah Valley. Aging in French oak brings a savory note to this Petit Verdot that is intertwined with the black and anise aromatics that are true to the variety. This wine has soft tannins and bright acidity that highlight the blackberry fruit flavors. Finally the wine transitions to baking spice notes on the finish.

## VINTAGE NOTES

I believe the 2022 vintage will go down as one of the better vintages of the past decade. Bud break on the vines was later than normal. This along with a spell of wet cloudy weather early on seemed to push the vines about 10 days behind where they usually are for a typical vintage. This year didn't come without its challenges which presented in the way of hurricane Ian and then a second rain event in October that delayed the arrival of some late-ripening varieties. The weather however, between these two rain events was ideal for drying out, ripening, and improving the quality of the fruit in the vineyards. The combination of cool nights and heat throughout the days that continued well into late fall really gave this vintage a good push for higher quality wines.

