
PARADISE SPRINGS WINERY

PETIT VERDOT

2019

TECHNICAL DATA

pH: 3.77

Acid: 6.9 g/l

Alcohol: 13.7%

GRAPE SOURCES

91% Petit Verdot and 9% Merlot sourced entirely from 100% Virginia vineyards as follows: 55% Brown Bear Vineyards, 32% Williams Gap Vineyards and 13% Silver Creek Vineyards

HARVEST DATES

September 24 & 26 and October 7, 2019

APPELLATION

Loudoun County, Shenandoah AVA and Monticello AVA

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 inoculated with two types of yeast (D80 and CLOS) and allowed to come up in temperature until reaching the optimal range for fermentation. The fermentation lasted for 14 days, and the wine was left on the skins for an additional three days for more tannin extraction. 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 using Ermitage and Ana Selection cooperages. 2019 Petit Verdot was bottled on August 15, 2020.

WINEMAKER NOTES

Petit Verdot has become one of the most widely planted varieties as of late in Virginia and is becoming important to the identity of wine making in our region. Aging entirely in French oak brings out a savory side to our Petit Verdot that is layered with the black fruits and floral aromatics that are true to the variety. This is a full-bodied wine due to an abundance of well-rounded tannins and ripeness in the grapes, balanced well with bright acidity that emphasizes the blackberry and cherry flavors on the palate.

VINTAGE NOTES

The beginning of the 2019 growing season started to mimic the start of the 2018 season. Bud break started as normal, and a semi wet start as vegetation started pushing out. Things soon changed as the season progressed with a much drier summer and intermittent heat waves in late July and August that accelerated the beginning of the harvest season by about two weeks. The white grapes were brought in rapidly before too much acid was lost to maintain good balance in those wines. Once the red grapes were harvested, the weather cooled to reflect a typical season. The cooler nights allowed most red grapes to retain good acidity with the



high brix from the early season heat wave. Overall, the 2019 vintage will be remembered as a better than average for Virginia and one of the best of that decade.