
PARADISE SPRINGS WINERY

ROSSO

2018

TECHNICAL DATA

pH: 3.76

Acid: 6.0 g/l

Alcohol 13.5%

GRAPE SOURCES

38% Cabernet Sauvignon, 37% Merlot and 25% Syrah from 100% Virginia grapes sourced entirely from Williams Gap Vineyards

APPELLATIONS

Loudoun County

HARVEST DATES

September 10, 11 and 26, 2018

WINEMAKING DATA

The grapes were refrigerated at 40 F overnight and the next day they were destemmed into fermentation bins. The bins were heated in a hot room to inoculate the must with different yeasts for each variety. On average, fermentation lasted for 12-13 days. Next, the juice was pressed off and allowed to settle for two days until it was moved into barrels. The wine was allowed to age for 8 months in new and neutral American and new French oak barrels using Berthomieu, ANA Selection and Damy cooperages. 2018 Rosso was bottled on June 11, 2019.

WINEMAKER NOTES

Rosso is a fuller bodied and smoky red with a deep garnet color and a nose of dried cherries, tobacco, and spice. Black cherry and black tea flavors come through on the palate first, followed by notes of cedar and baking spice on the finish.

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.

