
PARADISE SPRINGS WINERY

TANNAT

2016



TECHNICAL DATA

pH: 3.65

Acid: 5.7 g/l

Alcohol 13.7%

GRAPE SOURCES

100% Tannat sourced entirely from Williams Gap Vineyard

APPELLATIONS

Loudoun County

HARVEST DATES

September 26, 2016

WINEMAKING DATA

Grapes were harvested early, transported and refrigerated on site at 40 F overnight. The next day the grapes were destemmed into fermentation bins. The bins were allowed to cold soak for two days and then immediately heated in a hot room to inoculate the must with BM 45 yeast. Fermentation lasted 12 days during which time the Tannat stayed on its skin for two more days of post fermentation maceration. It was then pressed off to settle for two days until it was moved into barrels. The wine aged 22 months in one-year American oak from Berthomieu cooperage and new French oak from Ermitage cooperage. 2016 Tannat was bottled on August 22, 2018.

WINEMAKER NOTES

Tannat is a lesser-known variety from the Madiran region in southwest France and more recently in Uruguay. This 2016 vintage is another hearty version but has more restraint with the tannins than previous vintages, which should allow for approachability a little sooner. Abundant aromas of ripe berries along with smokiness lead the way to flavors of blackberries and dark chocolate on the palate. The wine is held together with great structure, ample acidity and a full body that finishes smooth with a spicy note.

VINTAGE NOTES

After a short, cold winter, springtime temperatures arrived early bringing the vines out of dormancy in late March. After several warm weeks, a cold snap hit with several days of below freezing temperatures. The cold snap damaged vines and limited the yields later in the year on varieties like Chardonnay. Following the damaging frost, intermittent rains throughout flowering limited fruit set on all varieties, causing lower yields across the vintage. During the beginning of harvest, sunny days with little rain made for ideal conditions to produce stellar white wines and early ripening red varieties like Cabernet Franc. However, as harvest continued conditions quickly transitioned to cooler temperatures with greater than normal amounts of rain that put in question the quality of the later ripening varieties like Cabernet Sauvignon and Norton.

SUGGESTED PAIRINGS

Entrées: Grilled meats and Smoked Sausage

Cheeses: Camembert and Aged Gouda