
PARADISE SPRINGS WINERY

TANNAT

2017

TECHNICAL DATA

pH: 3.68

Acid: 5.9 g/l

Alcohol 13.7%

GRAPE SOURCES

100% Tannat sourced entirely from Williams Gap Vineyard

APPELLATIONS

Loudoun County

HARVEST DATES

September 26, 2017

WINEMAKING DATA

The grapes were destemmed into fermentation bins. The bins were allowed to cold soak for three days to help with color extraction and then immediately heated in a hot room to allow us to inoculate the must with BM 45 yeast. Fermentation lasted 13 days and then the wine stayed on its skin for three more days of post fermentation maceration to help with tannin extraction and then was 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. 2017 Tannat was bottled on August 15, 2019.

WINEMAKER NOTES

Tannat is a newer variety for Virginia that was originally planted as a blending grape but has also found a home at a lot of wineries as a varietal wine. The 2017 vintage is a more brooding version than the 2015 and 2016 Tannat wines were. With abundant tannins and acidity that will allow this wine to age for a long time. Strong aromas of blackberries along with a spice note lead into the same flavor of blackberries along with dark chocolate finished off with a touch of baking spice. The wine is held together with great structure, ample acidity and a full body that finishes with a lot of length on the palate.

VINTAGE NOTES

Towards the end of winter an unsettling weather pattern of warm and cool spells was trending. There were days in February that reached 80 degrees and a few nights in March that dropped to the teens. Spring came in almost two weeks early without any damaging frost events. Late May was unusually wet which led to more difficult growing conditions for some of the earlier varieties, but the majority of the fruit set was fine. June and July were very dry which allowed for less vegetative growth and vine hedging than normal. This period also allowed a slow drawn out veraison period. The beginning of harvest was highlighted with fears of numerous hurricanes that fortunately had little impact on the harvest. Most of September leading into the first half of October was warm and dry, setting the stage for one of the best red grape harvests in 25 years. Red grapes came in with balanced sugar levels for the amount of acidity and riper skin tannins than they normally do.

