
PARADISE SPRINGS WINERY

TANNAT

Williams Gap Vineyard

2018



TECHNICAL DATA

pH: 3.69

Acid: 7.6 g/l

Alcohol: 13.2%

GRAPE SOURCES

100% Tannat sourced entirely from Williams Gap Vineyard

APELLATIONS

Loudoun County

HARVEST DATES

September 12, 2018

WINEMAKING DATA

The grapes were destemmed into fermentation bins 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 Malo-lactic bacteria was added. The wine stayed on its skin for two days of post fermentation maceration to help with tannin extraction and was then pressed off to settle for two more days. After settling, the wine was moved into barrels to age 22 months in one-year American oak from Berthomieu cooperage and new French oak from Ermitage cooperage. 2018 Tannat was bottled on August 5, 2020.

WINEMAKER NOTES

Tannat is a heartier variety that contains high amounts of acid and tannin. Tannat is usually used as a blending grape but it has found a home in many wineries in Virginia as a varietal wine. Its abundant tannins and acidity are key factors that will allow this wine to age for a long time and hold onto its fruitier notes. It pairs well with grilled meats or game. Strong aromas of brambleberry followed by a touch of smoke lead to the same flavors of blackberries along with a touch of baking spice. The wine is held together with great structure and a full body that finishes with a lot of length on the palate.

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.