

# PARADISE SPRINGS WINERY

TANNAT

2019



## TECHNICAL DATA

pH: 3.69

Acid: 7.6 g/l

Alcohol: 13.8%

## GRAPE SOURCES

100% Tannat sourced entirely from Williams Gap Vineyard

## HARVEST DATES

September 18, 2019

## APPELLATION

Loudoun County

## WINEMAKING DATA

The grapes were destemmed into fermentation bins and allowed to cold soak for one day to help with color extraction. The bins were then immediately heated in a hot room to allow us to inoculate the must with BM 45 and BM 4X4 yeast. Fermentation lasted 14 days and then the wine stayed on its skin for three more days of post-fermentation maceration to help with tannin extraction. It 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. 2019 Tannat was bottled on August 10, 2021.

## WINEMAKER NOTES

Tannat is a heartier grape with high acidity and abundant tannins, usually used as a blending grape but has also found a home at a lot of wineries as a varietal wine. Its abundant tannins and acidity are key factors that allow this wine to age for a long time and hold onto its fruitier notes. Tannat pairs extremely well with meaty dishes or game. Strong aromas of blackberries and a spicier note lead into the same flavor of blackberries on the palate, along with plums, black currants and dark chocolate, leading the way to great structure and a full body that finishes really smooth with a spicy note.

## 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.