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# PARADISE SPRINGS WINERY

TANNAT

2020

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## TECHNICAL DATA

pH: 3.32

Acid: 7.7 g/l

Alcohol: 13.5%

## GRAPE SOURCES

100% Tannat sourced entirely from Williams Gap Vineyards

## APPELLATIONS

Loudoun County

## HARVEST DATES

October 6, 2020

## 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 and CLOS yeast.

Fermentation lasted 13 days and then Malo-lactic bacteria was added. The wine stayed on its skin for two more days of post-fermentation maceration to help with tannin extraction and then it was pressed off to settle for two 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. 2020 Tannat was bottled on August 15, 2022.

## WINEMAKER NOTES

Tannat is the hardiest variety we produce due to the abundant tannins and acidity, which are also key factors that will allow this wine to age for a long time and hold onto its fruitier notes. Strong aromas of blueberry are followed by a touch of cedar. This leads into the fruit-forward flavors of brambleberries alongside a touch of tobacco, which is followed by a subtle hint of baking spice. The wine is held together with great structure and a full body that finishes with a lot of depth on the palate.

## VINTAGE NOTES

The mild winter led to an earlier bud break than normal in most of our vineyards, leaving the delicate tissue of the vine that will go on to produce the grapes more vulnerable to a potential frost or cold spell. There was a cold spell in late April and again in early May that wiped out a lot of vineyards. Thankfully our sites were spared except for a small amount of Chardonnay. The rest of the growing season was good to optimal for ripening the grapes with little rain, warm temperatures and ample sunshine heading into the beginning of the harvest. As the harvest went on it became cooler than normal with many cloudy days and more rain which makes phenolic ripening difficult. Overall, 2020 looks like it's going to be an average vintage for most of Virginia.