
PARADISE SPRINGS WINERY

THE MOMENT

2016

TECHNICAL DATA

pH: 3.78

Acid: 5.6 g/l

Alcohol: 13.4%

GRAPE SOURCES

39% Petit Verdot, 26% Cabernet Franc, 19% Cabernet Sauvignon and 16% Merlot from 100% Virginia vineyards with breakdown as follows: 34% Shenandoah Springs Vineyard, 30% Williams Gap Vineyards, 20% Brown Bear Vineyards and 16% Silver Creek Vineyards

HARVEST DATES

September 27 and October 4, 9, 12, & 19, 2016

APPELLATION

Loudoun County, Shenandoah AVA and Monticello AVA

WINEMAKING DATA

After being refrigerated overnight at 40 degrees the grapes were destemmed the next day into fermentation bins. The bins were cold soaked for between one and three days at 40 F to extract extra color, then heated in a hot room to allow us to inoculate the must with yeast. Fermentation lasted for 12-14 days and then was left in bins for an additional two days of post fermentation maceration before it was pressed off. The individual components were allowed to settle for two days until they were moved into barrels. After 8 months the different varietal lots were selected and blended for this wine and the wine was allowed to age for an additional 14 months in new and neutral French oak barrels using Seguin Moreau, Ana Selection, Ermitage and Cadus. 2016 Moment was bottled on August 22, 2018.

WINEMAKER NOTES

This full bodied Bordeaux blend gives way to aromas of red fruits and baking spices. The well integrated tannins, balanced by the acidity abundant red fruit components make for an approachable, yet complex wine with a velvety mouthfeel.

VINTAGE NOTES

The end of winter was characterized by an unsettling weather pattern of warm and cool spells. There were days in February that reached 80 degrees and a few nights in March dropped to well below freezing. Spring still came almost two weeks early, and luckily there were no damaging frost events. Late May was unusually wet, which led to less than ideal flowering conditions for some of the earlier varieties, but in the end the fruit set was fine. June and July were very dry, allowing for less vegetative growth and less vine hedging than normal. This period also allowed a slow, drawn out veraison period. The beginning of September through 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 in conjunction with acidity, as well as riper skin tannins than normal.

