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# PARADISE SPRINGS WINERY

THE MOMENT

2017

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## TECHNICAL DATA

pH: 3.76

Acid: 5.8 g/l

Alcohol: 13.7%

## GRAPE SOURCES

40% Petit Verdot, 25% Cabernet Franc, 20% Cabernet Sauvignon and 15% Merlot from 100% Virginia vineyards with breakdown as follows: 50% Williams Gap Vineyards, 28% Brown Bear Vineyards, 12% Sunset Hills Vineyard and 10% Silver Creek Vineyards

## HARVEST DATES

September 25 through October 15, 2017

## 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 plus an additional two days of post-fermentation maceration before being pressed off. The individual components were allowed to settle for two days until being 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. 2017 Moment was bottled on August 15, 2019.

## WINEMAKER NOTES

A full-bodied Bordeaux blend that gives way to aromas of raspberry and blueberry with baking spice. The well-integrated tannins, balanced by the acidity and 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.

