

# PARADISE SPRINGS WINERY

THE MOMENT

2021

## TECHNICAL DATA

pH: 3.71

Acid: 6.6 g/l

Alcohol: 13.2%

## GRAPE SOURCES

40% Petit Verdot, 23% Cabernet Franc, 23% Merlot and 14% Tannat from 100% Virginia vineyards with breakdown as follows: 70% Williams Gap Vineyards and 30% Brown Bear Vineyards

## HARVEST DATES

September 21 th through October 13 th , 2021

## APPELLATION

Loudoun County and Shenandoah 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 one day 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 the wine 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 before 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 Ana Selection, Berger& Fils, Ermitage and Cadus. The 2021 Moment was bottled on August 15, 2022.

## WINEMAKER NOTES

A big Bordeaux blend that gives way to aromas of black fruits including dark cherry and blackberry, followed by licorice. This wine contains ample, but well-rounded tannins, balanced with good acidity alongside currant and black tea notes, culminating in a complex and layered wine with a bright finish.

## VINTAGE NOTES

It was a slow start to the growing season after a very mild winter. That helped prevent a major frost event mainly around the Charlottesville area so we were able to avoid issues at our sites. Towards the end of winter an unsettling weather pattern of warm and cool spells was trending. As the season moved to the warmer months our vineyards remained relatively dry, which stalled veraison and elongated maturity of the clusters. It remained dry through the early ripening of sparkling grapes, but occasional rainfalls and high humidity left us battling some mildew breakouts and slowed ripening at most vineyards for the rest of harvest. The other pest that was battled was the 17-year brood of cicada which likes to feed on and girdle some of the grapevine shoots. Thankfully this pest comes and goes quickly. Overall, a good vintage comparatively for Virginia probably more in the craft of the old-world style as opposed to the 201 vintage leaning newer world in style.



