



2019 *Petit Verdot* VIRGINIA

Initially the wine exhibits some lovely figs, dates, currants, and plums which is then followed by some fresh strawberry, cherry, raspberry, blueberry and a touch of rhubarb. These fruit elements are nicely encapsulated within some cocoa and vanilla along with some herbal tones and hazelnut. Additionally, there is just a slight presence of some spice and floral aspects which give way to a gentle forest floor. The oak is very well integrated into the wine with some rich tannins that are not overpowering, providing a long, graceful finish. – *Matthew Meyer, Winemaker*

VINTAGE: Starting with a mild winter we rolled into an early spring. In late March we started seeing temps in the 70's with just a few cooler days to follow. The spring conditions led to excellent fruit set and ultimately a bountiful crop. The summer, for Virginia, was very mild with only a few days of hot humid conditions. The Autumn was particularly dry with warm days and cool nights. From mid-September to early October, we experienced very little rain which is invaluable for maturing grapes. I believe the 2019 vintage to be the best I have experienced in Virginia for my tenure here.

BLEND: 75% Petit Verdot, 25% Cabernet Sauvignon

HARVEST: The Mount Fair Petit Verdot was harvested on 18 September at 23.9 Brix, 3.77 pH and 4.67 g/L TA. The Mount Juliet Petit Verdot was harvested on 17 September at 23.3 brix, 3.49 pH and 6.80 g/L TA. The Crown Orchard Cabernet Sauvignon was harvested on 19 October at 23.0 brix, 3.75 pH and 5.55 g/L TA.

VINEYARD SOURCE:

- 46% Mount Fair, Crozet, VA (Petit Verdot)
- 29% Mount Juliet Farm, Crozet, VA (Petit Verdot)
- 25% Crown Orchard and Vineyards, Charlottesville, VA (Cabernet Sauvignon)

FERMENTATION: The Mount Fair Petit Verdot fermented for 5 days in stainless steel with D254 Yeast. The Mount Juliet Petit Verdot fermented in stainless steel for 6 days with D254 Yeast. The Crown Orchard Cabernet Sauvignon fermented in stainless steel for 9 days with D254 Yeast.

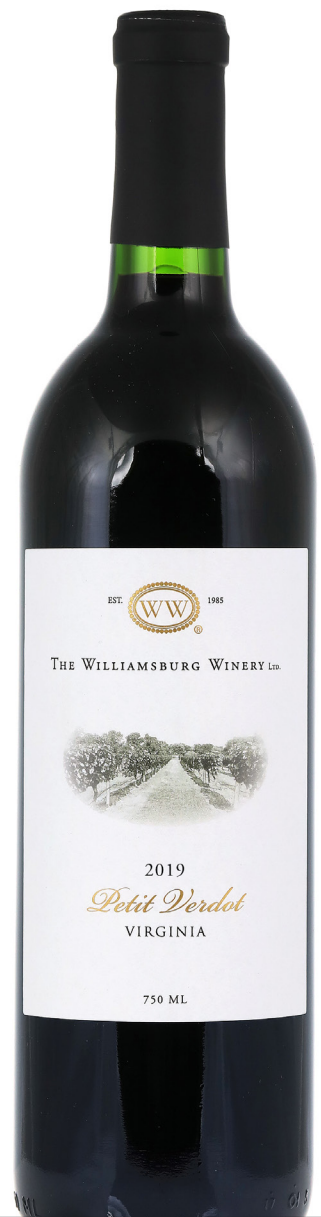
AGING: 12 months 7% New French oak, 4% New Hungarian oak, 18% 1-year French oak, 39% 2-year French oak, 4% 2-year Hungarian oak, 28% neutral French oak.

BOTTLING DATE: March 2021 – 691 cases produced

RELEASE DATE: April 2021

TECHNICAL INFORMATION:

- 12.4% Alc.
- 3.76 pH
- 6.44 g/L TA
- 0.04% RS (dry)



The
WILLIAMSBURG
WINERY LIMITED



5800 Wessex Hundred, Williamsburg, VA 23185
(757) 229-0999 | www.williamsburgwinery.com