



# 2017 Gabriel Archer Reserve

This is an old-world style wine offering many layers of black and red cherries, raspberry, strawberry, blueberry which then go into a more aged fruit of figs, prunes and dates. Next to the fruit is some black olives, truffles, a touch of the forest floor and a hint of graphite. Behind these layers is a soft spice note of cinnamon/nutmeg. The oak is well structured with the fruit and earth notes. The tannins are big but very approachable. Overall the wine is very well balanced with a lot of old-world charm. This should age beautifully! – *Matthew Meyer, Winemaker*

**VINTAGE:** A mild winter and a warmer Spring were the perfect conditions for an early bud break. The Summer months were a bit warmer, approximately 5 degrees on average, and not as much rain also helped to create a great vintage with an abundance of grapes. The humidity seemed to be a bit less as well helping to create very good growing conditions. In the Fall we did not see too much rain and the weather was very mild to warm. Overall 2017 was the best vintage I have experienced in Virginia.

**BLEND:** 41% Petit Verdot, 40% Cabernet Franc, 19% Merlot

**HARVEST:** The Wessex Hundred Petit Verdot was harvested on 5 September 2017 at 23.3 brix, 3.57 pH and 5.69 g/L TA. The Amherst Petit Verdot was harvested on 5 October at 25 brix, 3.62 pH and 9.46g/L TA. The Crozet Cabernet Franc was harvested on 29 September at 23.6 brix, 4.01 pH and 3.94g/L TA. The Crozet Merlot was harvested on 11 September 2017 at 22.3 brix, 3.87pH and .385g/L TA.

## VINEYARD SOURCING:

Mt. Juliet Vineyards, Crozet, VA – 59%  
Lazy Days Vineyard, Amherst, VA – 30%  
Wessex Hundred, Williamsburg, VA – 11%

**FERMENTATION:** The Wessex Petit Verdot was cold soaked for 3 days then fermented in stainless steel for 7 days with D254 Yeast. The Amherst Petit Verdot was cold soaked for 7 days then fermented in ½ ton macro bins for 5 days using Ferm A33 Yeast. The Crozet Cabernet Franc fermented for 8 days in stainless steel with CSM Yeast. The Crozet Merlot fermented in stainless steel for 18 days with D254 Yeast.

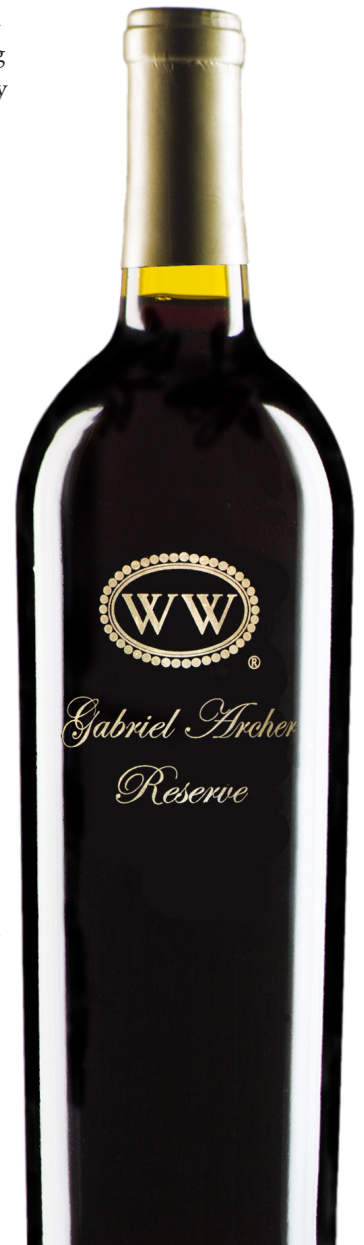
**AGING:** The wine was aged in 34% 2 year French Oak, 32% neutral French Oak, 15% new French Oak, 11% new Hungarian Oak, 4% 1 year American Oak, 2% new American Oak and 2% 1 year French Oak

**BOTTLING DATE:** June 2017

**RELEASE DATE:** September 2019

## TECHNICAL INFORMATION:

12.7% Alc.  
3.74 pH  
6.35g/L TA  
0.4 RS (Dry)



The  
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