



2019 Aglianico

LIMITED RELEASE

This is our first Aglianico, and I am very pleased. This wine carries fresh raspberry, strawberry, and cherries along with vanilla notes. The fresh fruits are wrapped in an elegant herbal and fresh cut flower character. There is a hint of old-world earthiness that adds a nice layer to the wine. The finish of the wine has a bright lemon quality that balances very well with the red fruits. The tannins are well structured and complement the body and finish of the wine. This wine has some nice old-world qualities that will pair well with many foods. – *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: 100% Aglianico

HARVEST: The grapes were harvested on 26 September 2019 at 21.2 Brix, 3.38 pH and 7.68g/L TA.

VINEYARD SOURCING: Amrhein Vineyards, Bent Mountain, VA

FERMENTATION: The grapes fermented for 5 days in ½ ton macro bins with RBS133 Yeast

AGING: 64% Neutral French oak, 22% 2 year French Oak and 14% 3 year Hungarian oak

BOTTLING DATE: March 2021

RELEASE DATE: May 2021

TECHNICAL INFORMATION:

12.0% Alc
3.72 pH
6.96 g/L TA
0.09% RS (dry)

