



2019 Merlot

VIRGINIA

A rich Merlot with an initial perception of ripe strawberries and raspberries which then moves into some nice dark blueberry and figs. Just under these red and dark fruits is a subtle hint of tropical pineapple and banana. All these fruit elements are nicely encased with a floral bouquet and sweet chocolate character. Underlying all these different layers is a gentle drop of menthol that accentuates the overall complexity of the wine. The oak is wonderfully balanced with the fruit and soft tannins making for a lovely 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: 100% Merlot

HARVEST:

The Carters Mountain Merlot grapes were harvested on 27 September at 22.2 brix, 3.53 pH and 4.08 g/L TA. The Mount Juliet Merlot grapes were harvested on 12 September at 22.8 brix, 3.90 pH and 5.01 g/L TA

VINEYARD SOURCING:

Carters Mountain, Charlottesville, Virginia – 63%
Mount Juliet, Crozet, Virginia – 37%

FERMENTATION:

The Carters Mountain Merlot was fermented for 6 days in stainless steel with Malbec Tango Yeast. The Mount Juliet Merlot was fermented for 7 days in stainless steel with Fermavin MT48 yeast.

AGING: 17% New French oak, 4% New Hungarian oak, 21% 2 year French oak, 58% neutral oak

BOTTLING DATE: March 2021 – 593 cases produced

RELEASE DATE: March 2021

TECHNICAL INFORMATION:

12.0% Alc.
3.69 pH
6.15 g/L TA
0.04% RS (dry)

