



2017 Adagio

The 2017 is a wonderful reflection of a great vintage. It is a richly complex wine with many layers. There is a balance between the dark fruits of figs and dates along with the red fruits of raspberry and dark cherry. There are additionally some nice hints of blueberry, rhubarb and cassia. Next to the fruit aspect is an old world earthy character along with some cocoa, black olive and black pepper. The tannins are gripping but approachable and the oak is wonderfully partnered with all the nuances. I find this to be an exceptionally well-balanced wine that will age magnificently over the next decade or more. – *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.

BLEND: 37% Tannat, 33% Petit Verdot, 30% Cabernet Sauvignon

HARVEST: The Tannat from Mt. Juliet was harvested on 21 September at 23.8 brix, 3.29 pH and 8.64g/L TA. The Mt. Juliet Cabernet Sauvignon was harvested on 25 September at 23.3 brix, 3.55 pH and 6.51 g/L TA. The Wessex Hundred Petit Verdot was harvested on 5 September at 23.3 brix, 3.57 pH and 5.69 g/L TA. The Mount Fair Petit Verdot was harvested on 27 September at 25.2 brix, 3.60 pH and 6.87g/L TA

VINEYARD SOURCING:

Mt. Juliet Vineyard, Crozet VA – 67% (Tannat & Cabernet Sauvignon)
Wessex Hundred, Williamsburg, VA – 21% (Petit Verdot)
Mount Fair, Crozet, VA – 12% (Petit Verdot)

FERMENTATION:

The Tannat was fermented in stainless steel for 5 days with D254 yeast. The Cabernet Sauvignon was cold soaked for 9 days then fermented in stainless steel for 7 days with D254 Yeast. The Wessex Petit Verdot was cold soaked for 3 days then fermented in stainless steel for 7 days with D254 Yeast. The Mount Fair Petit Verdot was fermented in ½ ton macro bins for 6 days with D254 Yeast

AGING: 52% New French Oak, 9% 2nd Year French Oak, 39% 3rd Year French oak

BOTTLING DATE: July 2019

RELEASE DATE: October 2019

TECHNICAL INFORMATION:

12.5% Alc.
3.72 pH
6.77g/L TA
0.035% RS (dry)

