



2017 Petit Verdot Reserve

The 2017 is bursting with fresh ripe fruits of strawberry, raspberry and cherry along with some blueberry and blackberry. There is a hint of some darker dried fruits along with a touch of cocoa and vanilla. Just beneath the fruits is a touch of the forest floor and spice mixed together all melding into a pleasant floral bouquet. The tannins are nice and firm yet approachable. The oak is well integrated with the tannins and fruit. Overall a well-balanced wine that lingers on the palette and offers a multitude of layers. This wine should age well and pair wonderfully with whatever you want it to. – *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: 100% Petit Verdot

HARVEST: The Mount Fair Petit Verdot was harvested on 27 September 2019 at 25.2 brix, 3.60 pH and 6.87g/L TA. 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 Lazy Days Petit Verdot was harvested on 5 October at 25 brix, 3.62 pH and 9.46g/L TA.

VINEYARD SOURCING:

Mount Fair, Crozet, VA – 74%
Wessex Hundred, Williamsburg, VA – 20%
Lazy Days Vineyard, Amherst, VA – 6%

FERMENTATION: The Petit Verdot from Mount Fair was fermented in ½ ton macro bins for 6 days with D254 Yeast. The Wessex Hundred Petit Verdot was cold soaked for 3 days then fermented in stainless steel for 7 days with D254 Yeast. The Lazy Days Petit Verdot was cold soaked for 7 days then fermented in ½ ton macro bins for 5 days using Ferm A33 Yeast.

AGING: 40% New French Oak, 10% 2 year French Oak, 30% 3 year French Oak and 20% Neutral French Oak.

BOTTLING DATE: July 2019

RELEASE DATE: October 2019

TECHNICAL INFORMATION:

13.2% Alc.
3.85 pH
5.79g/L TA
0.40 RS (Dry)



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