



2017 Merlot

LIMITED RELEASE

A very well-structured Merlot offering a host of fresh red berries and some dark cherry. Along with the fruit are nice vanilla and cocoa notes that pair well with the spice of cardamom and clove. The spice notes gives way to a pleasant herbal, almost fresh flower aspect. Just next to the jammy fruit is a soft earthiness of truffles and black olives and a hint of black pepper. The oak is very nicely balanced within the wine and holds up to the big but approachable tannins. Overall a well-balanced wine with many complexities and layers. This reminds me of a contemporary ambrosia salad. I am really enjoying this Merlot now and look forward to seeing how well it will age. – *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% Merlot

HARVEST:

The Mount Juliet Merlot was harvested on 11 September 2017 at 22.3 brix, 3.87pH and .385g/L TA.

VINEYARD SOURCING:

100% Mount Juliet Farm, Crozet, VA

FERMENTATION:

The Mount Juliet Merlot fermented in stainless steel for 13 days with D254 Yeast.

AGING: 25% New French oak, 25% 2-year French Oak, 25% Neutral French Oak, 17% New Hungarian oak and 8% New American oak

BOTTLING DATE: March 2017 – 293 cases

RELEASE DATE: November 2019

TECHNICAL INFORMATION:

12.1% Alc.
3.55 pH
6.76g/L TA
0.04% RS

