



2017 XVII

A lovely blend of figs, dates and prunes mingled with fresh blackberries, dark cherries, strawberry, raspberry and blueberry. All these fruits appear to be covered in a rich layer of dark chocolate. Along with the myriad of fruits on display is a symphony of earthy notes of truffles, mushrooms, olives, a touch of old suede and a dash of pepper. The finish is long, bright and inviting with the oak and tannins in complete balance. This wine should age well for the next few years. – *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: 50% Petit Verdot, 50% Merlot

HARVEST:

The Petit Verdot from Mount Juliet was harvested on 21 September 2017 at 24.1 Brix, 3.26 pH and 9.28g/L TA. The Petit Verdot from Amrhein was harvested on 28 September 2017 at 24.6 Brix, 3.34 pH and 8.07g/L TA. The Mount Juliet Merlot was harvested on 11 September 2017 at 22.3 brix, 3.87pH and 3.85g/L TA. The Amrhein Merlot was harvested on 12 September 2017 at 21.3 brix, 3.61 pH and 4.42g/L TA.

VINEYARD SOURCING:

Mount Juliet Vineyards, Crozet, VA – 50%
Amrhein Vineyards, Bent Mtn, VA – 50%

FERMENTATION:

The Mount Juliet Petit Verdot was fermented for 7 days in stainless steel with Rhone 2056 Yeast. The Amrhein Petit Verdot was cold soaked for 5 days then fermented in stainless steel for 13 days with VRB Yeast. The Mount Juliet Merlot was fermented for 12 days in stainless steel with MT48 Yeast. The Amrhein Merlot was cold soaked for 3 days then fermented in stainless steel for 6 days with MT Yeast.

AGING:

The wine was aged for 24 months in 79% new 300 Liter American Oak Puncheons and 21% 1-year French oak barrels

BOTTLING DATE: January 2020 – 105 cases

RELEASE DATE: March 2020

TECHNICAL INFORMATION:

12.5% Alc.
3.60 pH
7.37g/L TA
0.04 RS (Dry)

