



2017 Merlot Reserve

The 2017 Reserve Merlot is another great representation of the vintage. The bright, red fruit aspects of cherries, raspberry, strawberry, rhubarb and cassis are well integrated with some quieter elements of dried fruits. All the fruits are generously covered in a rich layer of chocolate. Woven together with the fruit and chocolate is an earthiness that also has a touch of minerality and vanilla, accentuated with a soft, perfume character. The finish is fruit forward with the oak and tannins well balanced and fresh. Will drink nicely now and for the next 10+ years. Drink more Merlot! – *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 picked on 11 Sept at 22.3 Brix, 3.87g/L TA and 3.87 pH. The Bent Mountain Merlot was picked on 12 Sept at 21.3 Brix, 4.42g/L TA and 3.61 pH.

VINEYARD SOURCING:

Mount Juliet Vineyard, Crozet, VA – 62%
Bent Mountain, VA – 38%

FERMENTATION: The Mount Juliet Merlot was fermented in stainless steel for 6 days using Rhone 2226 Yeast. The Bent Mountain Merlot was cold soaked for 3 days then fermented in stainless steel for 6 days using MT48 Yeast.

AGING:

The wine was aged 30 % new French oak, 10% 2 year French oak, 60% 3 year French oak.

BOTTLING DATE: January 2017

RELEASE DATE: October 2019

TECHNICAL INFORMATION:

11.9% Alc.
3.49 pH
6.17g/L TA
0.40 RS (dry)

