



2019 Virginia Cabernet Sauvignon

A wonderfully expressive Cabernet Sauvignon showing an abundance of berries (strawberry, raspberry, and blueberry) along with some dark cherries, cassis, and plums. These fruit notes have an almost candied quality making them really pop! Along with the fruits are some lovely cola and vanilla elements that merge into a very elegant earthiness. The oak is softly nestled amongst these different components making for a lovely and balanced wine with multiple layers. The tannins are soft and approachable with a long clean fruit forward finish. This wine will pair well with many different foods. – *Matthew Meyer, Winemaker*

VINTAGE: Starting with a mild winter we rolled into an early spring. In late March we started seeing temps in the 70's with just a few cooler days to follow. The spring conditions led to excellent fruit set and ultimately a bountiful crop. The summer, for Virginia, was very mild with only a few days of hot humid conditions. The Autumn was particularly dry with warm days and cool nights. From mid-September to early October, we experienced very little rain which is invaluable for maturing grapes. I believe the 2019 vintage to be the best I have experienced in Virginia for my tenure here.

BLEND: 100% Cabernet Sauvignon

HARVEST:

The Cabernet Sauvignon was harvested on 9 October at 21.6 brix, 4.98 g/L TA and 3.77 pH.

VINEYARD SOURCING: Carter's Mountain, Charlottesville, Virginia

FERMENTATION:

The Cabernet Sauvignon was fermented with Fermavin A33 for 9 days in stainless steel.

AGING: 4% New Hungarian Oak, 8% 2 year French oak, 58% 3 year French Oak, 10% 4 year French oak, 20% Neutral American oak.

BOTTLING DATE: March 2021 – 1,483 cases produced

RELEASE DATE: April 2021

TECHNICAL INFORMATION:

12.0% Alc.
3.78 pH
6.70 g/L TA
0.04% RS (dry)

