



# 2017 Virginia Trianon

This is a beautifully balanced cabernet franc with all the upfront fruit qualities and earthy characters one would expect. The fruit has some lovely berry notes with some red and black cherry, along with some elegant dark fruits and a touch of spice and herbal notes giving the wine just a touch of a floral tinge. The fruit and oak compliment the earthiness of the wine offering many layers and complexities. The tannins are well integrated and offer a wonderful finish to the wine. There is a lot in this wine without any one component overwhelming the rest. This Trianon will age gracefully over the next decade or could be enjoyed now; but you may want to decant. – *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:** 77% Cabernet Franc, 23% Petit Verdot

**HARVEST:** The Mt. Juliet Cabernet Franc was harvested on 29 September at 23.6 brix, 4.01 pH and 3.94g/L TA. The Bent Mountain Cabernet Franc was harvested on 27 September at 24.5 brix, 3.48 pH and 6.79g/L TA. The Wessex Hundred Cabernet Franc was harvested on 23 September 2017 at 22.8 brix, 3.84 pH and 3.93g/L TA. 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.

## VINEYARD SOURCING:

Mt. Juliet, Crozet, VA – 40% Cabernet Franc, Bent Mountain, VA – 23% Cabernet Franc  
Wessex Hundred, Williamsburg, VA – 21% (14% Cabernet Franc & 7% Petit Verdot)  
Mount Fair, Crozet, VA – 16% Petit Verdot

**FERMENTATION:** The Mt. Juliet Cabernet Franc fermented for 8 days in stainless steel with CSM Yeast. The Bent Mt. Cabernet Franc was fermented in stainless steel for 6 days with VRB Yeast. The Wessex Hundred Cabernet Franc was cold soaked for 5 days then fermented in stainless steel for 5 days with Ferm A33 Yeast. 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.

**AGING:** 13% new French oak, 10% 1-year American oak, 57% 2-year French oak, 20% 3-year French oak.

**BOTTLING DATE:** August 2019 – 720 cases

**RELEASE DATE:** October 2019

## TECHNICAL INFORMATION:

Alc. – 12.9%  
pH – 3.69  
TA – 6.15g/L  
RS – 0.35 Dry



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