



# 2019 Cabernet Sauvignon

## LIMITED RELEASE

I consider this an elegant Cabernet Sauvignon with a nice balance between the red and dark fruits; think mixed berry pie. The fruit notes are seamlessly integrated with the earthy characters of mushrooms, olives and terra cotta. Additionally, there are some lovely floral aspects that add a nice layer with the fruit. The finish is fruit forward with elements of brightness and cocoa. The oak is flawlessly integrated with the other layers of the wine making for a wonderful balance. The tannins are big yet quite approachable and complement the overall structure of the wine. This Cabernet Sauvignon should 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 Mount Juliet Cabernet Sauvignon was harvested on 17 September 2019 at 22.7 brix, 3.69 pH and 5.35 g/L TA.

**VINEYARD SOURCING:**

Mt. Juliet Farm, Crozet, VA – 100%

**FERMENTATION:**

The Mount Juliet Cabernet Sauvignon fermented in ½ ton macro bins for 7 days with D254 Yeast.

**AGING:** 11% New French oak, 11% New Hungarian oak, 11% 1 year French oak, 11% 1 year Hungarian oak, 11% 2 year French oak, and 45% 4 year French oak.

**BOTTLING DATE:** March 2021 – 217 cases produced

**RELEASE DATE:** October 2021

**TECHNICAL INFORMATION:**

12.2% Alc.  
3.72 pH  
7.27 g/L TA  
0.035% RS

