
PARADISE SPRINGS WINERY

MERITAGE

2019

TECHNICAL DATA

pH: 3.77

Acid: 5.9 g/l

Alcohol: 13.5%

GRAPE SOURCES

40% Petit Verdot, 31% Cabernet Franc and 29% Merlot from 100% Virginia vineyards with breakdown as follows:

Williams Gap (70% of blend) - 100% Merlot, 67% Cabernet Franc and 50% Petit Verdot

Brown Bear Vineyards (20% of blend) - 50% Petit Verdot and 50% Cabernet Franc

Silver Creek Vineyards (10% of blend) - 33% Cab Franc

HARVEST DATES

September 12, - October 2, 2019

APELLATION

Loudoun County, Shenandoah AVA and Monticello AVA

WINEMAKING DATA

Grapes were destemmed into bins and cold soaked overnight to allow more color extraction. At the end of the cold soak, the bins were immediately heated in a hot room to allow us to inoculate the must with yeast. Fermentation lasted on average about 14 days and then the wine was left on the skins for an additional 2 days of post-fermentation maceration. Next, we pressed it off to settle for two days until it was moved into barrels for 8 months of aging. After the initial 8-month period, the final blend was put together in tank and then racked back to barrel for an additional 6 months of aging for a total 14 months. After being aged entirely in new and used French oak barrels, the wine was then racked into tank and settled for clarity. The 2019 vintage was bottled on December 15, 2020.

WINEMAKER NOTES

This wine is comprised of three of the noble Bordeaux varieties. It is fuller-bodied and complex with a balanced tannin structure that is underpinned by good acidity, all of which will allow it to be approached in youth and also be age worthy. Black cherry along with notes of black tea and white pepper highlight the aromatics, leading the way to flavors of cherry and currant, all wrapped up by a touch of baking spice on the finish.

VINTAGE NOTES

The beginning of the 2019 growing season started to mimic the start of the 2018 season. Bud break started as normal, and a semi wet start as vegetation started pushing out. Things soon changed as the season progressed with a much drier summer and intermittent heat waves in late July and August that accelerated the beginning of the harvest season by about two weeks. The white grapes were brought in rapidly before too much acid was lost to maintain good balance in those



wines. Once the red grapes were harvested, the weather cooled to reflect a typical season. The cooler nights allowed most red grapes to retain good acidity with the high brix from the early season heat wave. Overall, the 2019 vintage will be remembered as a better than average for Virginia and one of the best of that decade.