
PARADISE SPRINGS WINERY

MERLOT

2022

TECHNICAL DATA

pH: 3.76

Acid: 6.1 g/l

Alcohol: 12.5%

GRAPE SOURCES

95% Merlot and 5% Tannat sourced entirely from Williams Gap Vineyards

APPELLATIONS

Loudoun County

HARVEST DATES

September 29, 2022

WINEMAKING DATA

Grapes were harvested and refrigerated on site at 40 F overnight. The next day they were destemmed into fermentation bins and were immediately heated in a hot room to allow us to inoculate the must with yeast. Fermentation lasted 12 days, as gentle punch downs were done twice a day. Next, we pressed it off into tank, allowing the wine to settle for two days until it was moved into barrels. The wine went through malolactic fermentation while aging for 10 months in both new and neutral French oak barrels. The following cooperages were used: Ermitage and Berger. The 2022 Merlot was bottled on August 22, 2023.

WINEMAKER NOTES

This Merlot starts with earthy aromas and black tea notes that lead to flavors of brambleberry on the mid palate, and finishes with touches of cocoa and tea. The medium body of this wine, with firmer tannins and balanced acidity, will help this wine pair well with a variety of foods.

VINTAGE NOTES

I believe the 2022 vintage will go down as one of the better vintages of the past decade. Bud break on the vines was later than normal. This along with a spell of wet cloudy weather early on seemed to push the vines about 10 days behind where they usually are for a typical vintage. This year didn't come without its challenges which presented in the way of hurricane Ian and then a second rain event in October that delayed the arrival of some late-ripening varieties. The weather however, between these two rain events was ideal for drying out, ripening, and improving the quality of the fruit in the vineyards. The combination of cool nights and heat throughout the days that continued well into late fall really gave this vintage a good push for higher quality wines.

