
PARADISE SPRINGS WINERY

PETIT VERDOT

2022

TECHNICAL DATA

pH: 3.72

Acid: 7.1 g/l

Alcohol: 13.2%

GRAPE SOURCES

83% Petit Verdot, 11% Cab Franc and 6% Merlot sourced entirely from 100% Virginia vineyards as follows: 55% Williams Gap Vineyards and 45% Brown Bear Vineyards

APPELLATIONS

Loudoun County and Shenandoah AVA

HARVEST DATE

September 28 and 29, 2022

WINEMAKING DATA

Grapes were harvested early and refrigerated on site at 40 F overnight. The next day, the grapes were destemmed into fermentation bins and cold soaked overnight. They were then heated and slowly warmed up to allow us to inoculate with three types of yeast (D80, GRE and MT). Fermentation lasted for 14 days on average, and the wine was left on the skins for an additional day for more tannin extraction. Malolactic bacteria was added to start the secondary fermentation. Next, we pressed it off and allowed it to settle for two days until it was moved into barrels. The wine was allowed to age for 10 months in new and neutral French oak aging using Berger & Fils, Ermitage and Ana Selection cooperages. 2022 Petit Verdot was bottled on August 22, 2023.

WINEMAKER NOTES

Petit Verdot has become one of the leading varietal wines and important in helping Virginia as an emerging and upcoming region globally. This wine's aging in French oak brings out a savory side in our Petit Verdot that is layered with the black fruits and floral aromatics that are true to the variety. It is a fuller-bodied wine due to an abundance of well-rounded tannins and well-balanced acidity that highlight the blackberry component. It finishes with touches of vanilla.

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.

