

# PARADISE SPRINGS WINERY

THE MOMENT

2019



## TECHNICAL DATA

pH: 3.64

Acid: 6.7 g/l

Alcohol: 13.7%

## GRAPE SOURCES

35% Petit Verdot, 30% Merlot, 20% Cabernet Franc and 15% Tannat from 100% Virginia vineyards with breakdown as follows: 77% Williams Gap Vineyards, 23% Brown Bear Vineyards

## HARVEST DATES

September 10 through October 2, 2019

## APPELLATION

Loudoun County and Shenandoah AVA

## WINEMAKING DATA

After being refrigerated overnight at 40 degrees, the grapes were destemmed the next day into fermentation bins. The bins were cold soaked for between one and three days at 40 F to extract extra color, then heated in a hot room to allow us to inoculate the must with yeast. Fermentation lasted for 12-14 days and then the wine was allowed an additional two days of post-fermentation maceration before we pressed it off. The individual components were allowed to settle for two days until it was moved into barrels. After 8 months, the different varietal lots were selected and blended for this wine and the wine was allowed to age for an additional 14 months in new and neutral French oak barrels using Berger & Fils, Ana Selection, Ermitage and Cadus. 2019 Moment was bottled on August 16, 2021.

## WINEMAKER NOTES

A full-bodied Bordeaux blend that gives way to aromas of brambleberries and baking spices. The well-integrated tannins, balanced by the acidity and abundant fruit notes make for an approachable, yet complex wine with a velvety mouthfeel.

## 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.