



**2017 K² RED BLEND
VIRGINIA**

WINEMAKING NOTES

K² is a Bordeaux blend made from 21% grapes from Casanel Vineyards and 79% grapes from 2 Virginia vineyards. The blend consists of 52% Merlot, 27% Cabernet Franc, 15% Cabernet Sauvignon, 3% Carménère and 3% Petit Verdot. These different varietals were picked at different times to respect their respective ripeness time and were treated separately in tanks and in barrels until blending.

After hand-harvest and sorting in the vineyard, the grapes were gently transported in small lugs to the winery where they were destemmed, sorted again on a vibrating sorting table before to be sent in a stainless steel tank by gravity. After 2 to 4 days of cold maceration depending on the varietal, the alcoholic fermentation was started and occurred around 75 to 80 degrees F. Pump-overs were done every day during the fermentation and also during the short warm post-maceration, that lasted about 2 to 3 weeks (again depending on the varietal – Cabernet Sauvignon and Petit Verdot had both a longer post-maceration). The different wines were then pressed and sent to barrels where the malolactic (ML) fermentation occurred rapidly. After racking from ML, these wines returned to barrels to be aged for 21 months entirely in French oak Bordeaux barrels (30% new, 30% in 1-year old, 30% in 2-years old and 10% in 3-years old barrels). The final blending occurred at the end of February 2017. After a small fining, the wine was racked, filtered and bottled.

PRODUCTION DETAILS

Vintage Year: 2017

Vineyard: 21% Casanel Vineyard – 100% VIRGINIA

(52%)Merlot sourced from Breaux Vineyards in Purcellville, VA

(27%) Cabernet Franc sourced from Baer Mountain Vineyards in Timberville, VA

Appellation: AVA Middleburg VA & Shenandoah

Varietal Composition: 52% Merlot, 27% Cabernet Franc, 15% Cabernet Sauvignon, 3% Carménère, and 3% PV

Average Vine Age: Varies; 9 & 10 years (Estate)

Harvest Date: different picking dates depending on the varietals (Merlot: 09/28/17 – Cabernet Franc: 09/15/17 – Carménère: 09/24/15 – Cabernet Sauvignon: 10/06/17 – Petit Verdot: 10/05-06/17)

Bottling Date: 07/31/19

Fermentation: 100% whole berry, stainless steel tank

Yeast: FX10

Malo: 100%

pH: 3.69

Alcohol: 13% vol.

Residual Sugar: < 0.03 g/l in glucose-fructose

Aging: 100% French Bordeaux barrels

New Oak: 16% (16% in new barrels & 68% in 2-year old barrel & 16% in 3-years old barrels)

Aging Time: 21 months

Cases produced: 490 cases

Cellaring: Enjoy it now to 2025 (medium-full body wine)