



2017 Carménère
Estate Middleburg AVA

WINEMAKING NOTES

Our Carménère is made from 100% estate grapes from Casanel Vineyards. After hand-harvesting and sorting in our vineyard, the grapes were gently transported via small lugs to the winery where they were destemmed, sorted again on a vibrating sorting table before being sent into stainless steel tank by gravity. After 2 days of cold maceration, the alcoholic fermentation was started and occurred around 75 degrees F. Pump-overs were done every day during the fermentation and, also during the short warm post-maceration, that lasted about 2 weeks. This wine was then pressed and sent to barrels where the malolactic fermentation occurred rapidly. After racking from malolactic fermentation, the wine returned to barrels to be aged for 25 months entirely in French oak Bordeaux barrels (36% new and 64% in neutral French oak). No fining of the wine occurred. After the appropriate aging time elapsed, the wine was simply racked, sterile-filtered, and hand-bottled on the Estate.

PRODUCTION DETAILS

Vintage Year: 2017

Vineyard: 100% Casanel Vineyard – 100% Estate
Middleburg

Appellation: AVA

Composition: 100% Carménère

Clone: VCR 702

Rootstock: Riparia Gloire

Average Vine Age: 9 years

Harvest Date: 09/24/17

Bottling Date: 12/19/19

Fermentation: Whole-berry in stainless steel

Yeast: FX10

ML: 100%

pH: 3.68

Alcohol: 12.5% vol.

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

Aging: 100% French oak

New Oak: 36% (36% in new barrels & 36% in 1-year old barrels, 28% 3-year old barrels)

Aging Time: 25 months

Cases produced: 62 cases

Cellaring: Enjoy it now to 2028 (medium-full body wine)