



2018 CABERNET SAUVIGNON

Estate Middleburg Virginia AVA

WINEMAKING NOTES

Our Cabernet Sauvignon is made from 100% estate grapes from Casanel Vineyards. After hand-harvesting and sorting in the vineyard, the grapes were gently transported via small lugs to the winery where they were destemmed and sorted again on a vibrating sorting table before being sent to an open-top barrel fermenter. After 1 day of cold maceration, the alcoholic fermentation was started and occurred around 05 degrees F. Punchdowns were done by hand every day during the fermentation and, also during the warm post-maceration, that lasted 8 days. This wine was then pressed and sent to barrel where the malolactic fermentation occurred rapidly. After racking from malolactic fermentation, the wine returned to barrel to age for 20 months entirely in French oak Bordeaux barrel (66% new French oak, 34% neutral French oak barrel). 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: 2018

Vineyard: 100% Casanel Vineyard – 100% Estate
Composition: 100% Cabernet Sauvignon
Average Vine Age: 10 years

Appellation: Middleburg Virginia AVA

Harvest Date: 10/06/18
Bottling Date: 08/04/2020

Fermentation: Gently crushed berries in open-top barrel fermenter
Yeast: FX10
ML: 100%
pH: 3.75
Alcohol: 13% vol.
Residual Sugar: < 0.03 g/l in glucose-fructose

Aging: 100% French oak
New Oak: 66% (66% in new French oak barrel, 34% in 2 year old barrel)
Aging Time: 20 months

Cases produced: 71 cases
Cellaring: Enjoy it now to 2022-2028 (full-bodied wine)