



2018 Petit Verdot  
Estate Middleburg Virginia AVA

### **WINEMAKING NOTES**

Our Petit Verdot 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 60 degrees F. Punch-downs were done by hand every day during the fermentation and, also during the warm post-maceration, that lasted 10 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 (50% new French oak, 50% once-used 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 ø100% Estate

Appellation: Middleburg Virginia AVA

Composition: 100% Petit Verdot

Average Vine Age: 10 years

Harvest Date: 10/06/18

Bottling Date: 08/04/2020

Fermentation: Gently crushed berries in open-top barrel fermenter

Yeast: FX10

ML: 100%

pH: 3.78

Alcohol: 13.5% vol.

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

Aging: 100% French oak

New Oak: 50% (50% in new French oak barrel, 50% in once-used barrel)

Aging Time: 20 months

Cases produced: 49 cases

Cellaring: Enjoy it now to 2022-2028 (full-bodied wine)