



2019 Carménère

Estate Middleburg Virginia 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 19 months entirely in French oak Bordeaux barrels (25% new and 75% 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.

Tasting Notes: cedar, cherry, raspberry, expresso/cocoa, black pepper

PRODUCTION DETAILS

Vintage Year: 2019

Vineyard: 100% Casanel Vineyard – 100% Estate

Appellation: AVA Middleburg

Composition: 100% Carménère

Clone: VCR 702 Rootstock: Riparia Gloire

Average Vine Age: 11 years

Harvest Date: 09/24/2019

Bottling Date: 06/20/2021

Fermentation: Whole-berry in stainless steel

Yeast: FX10

ML: 100%

pH: 3.75

Alcohol: 12.5% vol.

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

Aging: 100% French oak

New Oak: 25% (25% in new barrels & 75% neutral oak barrels) Sansaud & Vicard barrels

Aging Time: 19 months

Cases produced: 90 cases

Cellaring: Enjoy it now to 2029 (medium-full body wine)