



2015 Wessex Hundred Petit Verdot

The 2015 is a wonderful expression of petit verdot showcasing blackberry, blueberry, strawberry, etc, basically a cornucopia of berries mixed in with some elegant dark aged fruits. In addition to the bowl of fruits is a pleasant floral bouquet with a touch of menthol/eucalyptus and cocoa. Just behind these nuances is a soft forest floor character that adds a nice dimension to the wine. The palette reflects the many fruits and earth tones well. The oak and tannins have a nice grip but are well balanced and lend themselves to the long finish of the wine allowing the fruit to shine through. This is a strong contender for the best Wessex Hundred Petit Verdot to date. – *Matthew Meyer, Winemaker*

VINTAGE: The 2015 vintage had some scary moments but ultimately we came through unscathed. Some low temps in early Spring had us all concerned about frost. Additionally we also saw some heavy rains in the early spring keeping the viticulture team on their toes. The summer came on with little rain and average temperatures for the state. The rain then came back with a vengeance in late September to early October. Overall though the growing season was long and did allow for good ripening. Determining the best day to pick was the key to success. I think we will see some good wines from Virginia vineyards for 2015.

BLEND: 84% Petit Verdot, 16% Merlot

HARVEST: The Petit Verdot was picked on 9/8/15 at 24.9 brix, 0.626g/L TA and 3.47 pH. The Merlot was picked on 9/9/2015 at 23.4 Brix, 0.4.75g/L TA and 3.72 pH.

VINEYARD SOURCING:

Wessex Hundred, Williamsburg, VA

FERMENTATION: The Petit Verdot was cold soaked for 3 days and then fermented in stainless steel for 5 days with D254 Yeast. The Merlot was cold soaked for 10 days and then fermented in stainless steel for 8 days with Cepage Merlot yeast. Both were raked twice before going into final barrel.

AGING: The wine was aged in 10.5% new French oak, 10.5% new American oak, 21% 1 year French oak, 5.5% 1 year American oak, 5% 2 year French oak, 10.5% 2 year American oak, 10.5% 4 year French oak, 16% 4 year American oak and 10.5% 4 year Hungarian oak

BOTTLING DATE: January 2016 – 470 cases

RELEASE DATE: April 2017

TECHNICAL INFORMATION:

13.2% Alc.
3.83 pH
0.614 g/L TA
0.30 RS (Dry)

