



#### **Varietals**

60% Tannat  
30% Merlot  
10% Malbec

#### **AVA**

Monticello

#### **Vineyards**

Adventure Farm 40%  
Honah Lee 20%  
Carter's Mountain 16%  
Wild Meadow 10%  
Rougemont 10%  
Grapelawn 4%

#### **Harvest Dates**

September 18–26, 2015

#### **Fermentation & Aging**

Stainless fermenters  
and barrel aged  
40% New French Oak,  
10% 2-Year French Oak,  
aged 14 months

#### **Technical Data**

Brix at Harvest: 22.8-25.0  
pH: 3.63  
TA: 7.05 grams/L  
Alc: 13.5%  
RS: 0.02%  
Bottled: June 27, 2017  
Cases Produced: 248

#### **VINEYARD NOTES**

The majority of the tannat in this blend came from Adventure Farm, which was planted in 2005. The vineyard is located in Earlysville, VA and is planted at 850 feet elevation in light loam soil with a southern exposure. The remaining tannat came from Honah Lee vineyard, which was planted in 1998 and located at the foothills of the Southwest Mountains. The southeastern exposure and 1000 foot elevation made for ideal grape-growing conditions. The majority of the merlot is sourced from Carter's Mountain, located in the Monticello AVA at 1000 feet elevation. The southwest facing slopes, in combination with leaf removal and crop thinning allow for ample sunlight during the day and afternoon, which increases the ripening time of the fruit. The Malbec was grown at Wild Meadow Vineyard in Purcellville, VA in a light loam soil. The cool late season makes for an ideal growing condition for the Malbec grape. The 2015 vintage was warm and dry, with moderate rain showers, and hot temperatures late in the season, making for a higher brix level at harvest.

#### **WINEMAKING NOTES**

For this blend, the grapes were de-stemmed, lightly crushed, and then cold soaked for five days for added extraction before the fermentation process. The fermentation occurred in stainless steel fermenters using native yeast. We do not use any commercial yeast strain, but rather create a starter from its own juice during the cold maceration process. Following traditional winemaking methods, two pump-overs occurred daily in order to move the juice over the skins and seeds, which creates a bolder wine. After about two weeks, the must (grape juice, skins, and seeds together) is pressed and aged for 14 months in oak barrels, 40% of which are New French oak.

#### **WINEMAKER'S NOTES**

Michael created this proprietary red blend to honor his oldest brother, Scott, who lost a ten-year battle with ALS. Ten percent of each bottle sale is donated to Project ALS. Michael chose this blend of tannat, merlot, and malbec because while the tannat is heavily tannic, the merlot provides a mid-palate softness and depth. The malbec adds bright red fruit and fresh acidity. This wine is well structured and concentrated and will evolve over the next 7-10 years. Serve with heartier meats and game.