



*Michael Shaps*

2015  
**MERITAGE**  
VIRGINIA RED WINE

**Varietals**

38% Merlot  
28% Cabernet Franc  
17% Malbec  
11% Petit Verdot  
6% Cabernet Sauvignon

**AVA**

Virginia

**Vineyards**

Rougemont 50%  
Carter's Mountain 25%  
Wild Meadow 17%  
Adventure Farm 6%  
Grapelawn 2%

**Harvest Date**

Sept. 8-26, and Oct. 2, 2015

**Fermentation & Aging**

Stainless steel fermenters  
and barrel aged  
65% new French Oak,  
aged 20 months

**Technical Data**

Brix at Harvest: 23.1-25.3  
pH: 3.67  
TA: 6.68 grams/L  
Alc: 13.4%  
RS: 0.01%  
Bottled: June 20, 2017  
Cases Produced: 427

**VINEYARD NOTES**

The majority of this fruit was grown on Rougemont farm in Keswick, a vineyard with a hot southeastern facing slope on deep Davidson clay soils in the Monticello AVA. 16 Miles southwest at Carter's Mountain vineyard, a majority of the cabernet franc and some merlot was grown at 1000 feet elevation on a southwest facing slope with lighter clay and loam soils. The malbec was grown at the Wild Meadow vineyard, located in Purcellville, VA, where the late season makes for ideal malbec growing conditions, and the cabernet sauvignon was grown at Adventure Farm, located in Earlysville, VA at 850 feet elevation.

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**

All of the grapes were de-stemmed into open top fermenters and then cold soaked for 5-7 days for added extraction. The tanks are then heated in order to encourage ambient yeast fermentation. We do not use any commercial yeast strain, but rather create a starter from its own juice during the cold maceration process. During fermentation, we conduct pump-overs twice daily until the end of fermentation and continue to extend the maceration for several weeks with daily pump-overs. After pressing and settling, the wine is transferred to French oak barrels, of which 65% are new oak. The wines are aged as varietals, blended, and aged for a total of 20 months.

**WINEMAKER'S NOTES**

We believe that the Bordeaux blends produce some of Virginia's best and more expressive wines. The art of blending different varietals from different vineyards highlights the nuances of each of our vineyard sites. Our 2015 Meritage blend is a reflection of what we strive for in both the grape growing and winemaking. We are crafting a wine to represent the highest quality of what we are capable of producing from the vineyard to the bottle. Only the best grapes and finished barrels go into this blend.