



2018 MERITAGE

AVA: Monticello
VINEYARD: 96% King Family Vineyards,
and 4% Turk Mountain
VARIETIES: 41% Merlot, 23% Petit Verdot,
32% Cabernet Franc, 4% Malbec
ABV: 13.6% | RS: 0.04% | pH: 3.59 | TA: 5.9
BOTTLED: February 2020 | PRODUCTION: 1600 cases
Price \$37.95

VINTAGE

As seasoned farmers in Central Virginia, we are more than accustomed to challenging and unpredictable weather conditions. In vintages such as 2018, we rely heavily on our experience in dealing with variable weather and on the intimate knowledge of our vineyards gained over the past twenty years. The 2018 harvest will be remembered for continual late nights followed by early mornings, tedious studies of weather forecasts, and endless hours spent tending to thousands of vines by hand. With fermentation and aging well underway, we can confidently confirm what we knew all along: a carefully selected vineyard site, cared for by expert hands, can prevail even in vintages of great challenge.

WINEMAKING

Sorted before and after destemming, without crushing the grapes. Fermentation and maceration will last up to two months, followed by a gentle pressing to extract the wine. Malolactic conversion takes place in barrel. The base wines are blended in April following the vintage. Aged for 18 months in 45% new French oak barriques.

