**2020 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 started at 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.

**PRODUCTION DETAILS**

Vintage Year: 2020

Vineyard: 100% Casanel Vineyard – 100% Estate

Appellation: AVA Middleburg
Composition: 100% Carménère

Clone: VCR 702     Rootstock: Riparia Gloire
Average Vine Age: 12 years

Harvest Date: 9/27/20
Bottling Date:  7/27/22

Fermentation: Whole-berry in stainless steel
Yeast: FX10
ML: 100%
pH: 3.9
Alcohol: 13%
Residual Sugar: < 0.03 g/l in glucose-fructose

Aging: 100% French oak  (25%) New Oak Vicard, (50%) 2-year oak Sansaud/Ana Select, (25%) 3-year Richelieu

Aging Time: 19 months

Cases produced: 95 cases
Cellaring: Enjoy it now to 2029 (medium-full body wine)