



King Family VINEYARDS

2017 MERITAGE

AVA: Monticello

VINEYARD: 91% King Family Vineyards,
and 6% Turk Mountain

VARIETIES: 45% Merlot, 18% Petit Verdot,
31% Cabernet Franc, 6% Malbec

ABV: 14.1% | RS: 0.04% | pH: 3.59 | TA: 5.9

BOTTLED: February 2019 | PRODUCTION: 1200 cases

Price \$35.95



VINTAGE

In the context of Virginia vintages, 2017 was warmer and drier than average. In fact, 2017 was the 4th warmest year in Virginia on record since 1895. After a warm winter, fears of an early bud-break were put to rest by a chilly early spring, delaying bud-break until April 4th. This vintage saw the earliest start of harvest in our vineyards, with Chardonnay beginning to be picked on August 4th.

A long, warm, and dry growing season allowed us to harvest each variety and vineyard block exactly when we wanted, waiting for the right balance of sugar and flavor ripeness. This flexibility allowed us to spread out the harvest, meaning a more casual pace of vineyard work than is possible in most vintages.

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.