



BOXWOOD ESTATE WINERY TRELLIS 2019

Middleburg Virginia AVA

BLEND

Alc/vol: 13.3%
Cabernet Franc: 75%
Merlot: 25%
100% estate grown fruit

2019 HARVEST AT BOXWOOD

We had the good fortune of enjoying a very good growing season in 2019 in both quantity and certainly in quality. It was a warm, sunny season without the interference of too much rain at the wrong time. This allowed for good, clean, fully ripe and flavorful fruit to be delivered to the cellar. Of the four red wines that were produced from the 2019 harvest, this Trellis blend is the most Cabernet Franc dominant. As is usually the case, the Merlot was the first red variety ready to pick: the various clones and vineyard blocks were brought in between September 10th and 18th. Later came the Cabernet Franc, between September 26th and October 10th.

WINEMAKING

- Hand harvested and triple sorted (in the vineyard, before and then after destemming), the fruit, consisting of mostly whole berries, was gravity fed into stainless steel fermenters.
- ~20% of the juice was bled from the tanks after 24-48 hours to help concentrate the juice for the red fermentations. This juice was then used for rose'.
- Fermentations were conducted separately by variety and clone.
- Pump overs and manual punch downs were done daily to continually mix the skins and the fermenting juice.
- Fermentations lasted 8 to 10 days, then the young wine sat on skins for another 7-14 days for post-fermentation maceration before pressing.
- The young wines were then drained into French oak barrels for maturation.
- Malolactic fermentation occurred in barrel, and the wines were aged in the oak for 12-14 months before trials to determine the final blends.

TASTING NOTES

The nose shows hints of "black" fruits such as black plum and black cherry, with a slight herbal note that follows into the palate along with black tea and cassis. Mouth filling fruit flavors and supple tannins which are nicely integrated into the wine give it good structure and texture. The fruit flavors linger well beyond the last swallow.

570 cases produced

Consultants: Stéphane Derenoncourt (winemaking)
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