



BOXWOOD ESTATE WINERY RESERVE 2019

Middleburg Virginia AVA

BLEND

Alc/vol: 13.5%
Merlot: 58%
Cabernet Franc: 42%
100% estate grown fruit

2019 HARVEST AT BOXWOOD

The quality and bountifulness of the 2019 growing season spurred early on the thought that maybe there'd be a chance to produce a wine once again under the Reserve title, the first since 2015. This wine is the result. Individual barrels from several different lots and clones of both Merlot and Cabernet Franc were selected for this wine after vigorous tasting and blending trials. The original winemaking protocol used for the wines was pretty much followed as for all our wines lots.

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 12-15 months before trials to determine the final blends.

TASTING NOTES

Blueberries and dried figs with rose petal and a slight spicy perfume. An almost sweet-like sensation of red fruit like cherry and plum fills the palate; hints of chocolate, coffee. Ripe tannins structure the wine well and help give a "mature" sense to the wine. Lingers well ... with cedar notes.

650 cases produced

Consultants: Stéphane Derenoncourt (winemaking)
Lucie Morton (viticulture)

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