

Sweely Estate Winery

Frantz Ventre

Meritage Vintage 2006

Grape growing

The origin of the final blend comes from three different vineyards: two located near Crozet and one in Madison in Virginia.

Harvest data:

Grape Variety Vineyard Harvest date Brix pHTA (H₂SO₄) Merlot Roseland Farm September 27 22.43.394.95 Cabernet Franc Damar Farm October 10 22.63.653.37 Cabernet Franc Acorn Hill Vineyard September 26 21.33.784.67

Roseland Farm & Damar Farm use a ballerina system for their canopy management. Acorn Hill Vineyard uses a close spacing VSP system. It was the first crop ever picked on the Cabernet Franc at Acorn Hill. This block was planted in 2005 and is the combination of two different clones (327/332 on 101-14).

Wine making

Fermentation data:

Vineyard Grape V. Sulphur Enzyme Tannins Tart Acid Yeast Ferment. Maceration Bacteria Roseland Merlot xxx F108 days 10 days Damar Cab Franc xxx MT8 6x Acorn Hill Cab Franc xxx F106 3x

Note: Roseland Farm Merlot & Damar Farm Cabernet Franc were fermented in tanks with 2 pump over per day during fermentation. Acorn Hill Cabernet Franc was fermented in bins with 2 punch down per day during fermentation.

Blend was made in February 2007:

75% Merlot Roseland Farm, 12.5% Cabernet Franc, Damar Farm, 12.5% Cabernet Franc Acorn Hill Vineyard.

Blend was racked into Seguin Moreau, Taransaud, Vicard barrels in May 2007.

Blend was racked back into tank in January 2008.

Lab analysis just before bottling in February 2008:

Alcohol % vol pHTA VASO₂ TSO₂ F Sugar g/l Malic g/l Lactic g/l Meritage 612.863.424.180.4181181.50.94-

Number of cases produced: 310.