ENDHARDT
VINEYARDS

ENDHARDT VINEYARDS FERVOR RED 2021

Endhardt Vineyards began in 2018, when Hannes and Sarah Endhardt purchased 46 acres of rugged Western Loudoun countryside. The first vines were planted in 2019, and the tasting room welcomed its first guests in the fall of 2021. Today the estate farms roughly 11 acres across two distinct blocks, guided by old-world principles: patience, minimal intervention, and a deep respect for the vineyard.

VINTAGE NOTES

Warm and dry season with minimal rainfall before harvest. Our first harvest on the estate.

WINEMAKING NOTES

Fermented in stainless steel with commercial yeast, then aged 30 months in a combination of new and neutral American oak. The wine finished dry at 0 g/L residual sugar and was filtered before bottling. [Maceration, malolactic fermentation, barrel size and % new oak to be confirmed.]

TASTING NOTES

Vanilla, leather, ripe red fruit, and baking spices with well integrated tannins. **Awarded Gold at the Loudoun County Wine Awards and Gold in the Virginia Governor's Cup.**

APPELLATION	Loudoun County / Middleburg AVA, Virginia
VINEYARDS	100% Endhardt Vineyards
VARIETAL COMPOSITION	50% Petit Verdot, 25% Cabernet Franc, 25% Merlot
FERMENTATION	Stainless steel, commercial yeast
MACERATION	10-14 days
MALOLACTIC	Yes
AGING	33% new American oak, 67% neutral American Oak.
FINING & FILTRATION	Filtered before bottling
ALCOHOL	13.6%
RESIDUAL SUGAR	0 g/L
TOTAL ACIDITY	[TBD]
pH	[TBD]

BOTTLE SHOT

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