ENDHARDT
VINEYARDS

# ENDHARDT VINEYARDS PETIT VERDOT 2022

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

Cold spring followed by a cooler wet mid-summer. Weather turned in August/September to dry and warm allowing late seasoning ripening with an abundant harvest.

## 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

Aromas of blue fruit, black olive, leather and herbs. Lush tannins, porcini mushrooms, vanilla, blueberries and blackberries on the palate. **Awarded Silver at the Loudoun County Wine Awards and Silver in the Virginia Governor's Cup.**

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| **APPELLATION** | Loudoun County / Middleburg AVA, Virginia |
| **VINEYARDS** | 100% Endhardt Vineyards |
| **VARIETAL COMPOSITION** | 100% Petit Verdot |
| **FERMENTATION** | Stainless steel, commercial yeast |
| **MACERATION** | 10-14 days |
| **MALOLACTIC** | Yes |
| **AGING** | 30 months in new and neutral American oak |
| **FINING & FILTRATION** | Filtered before bottling |
| **ALCOHOL** | 14.5% |
| **RESIDUAL SUGAR** | 0 g/L |
| **TOTAL ACIDITY** | [TBD] |
| **pH** | [TBD] |

BOTTLE SHOT


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