



BLACK ANKLE

vineyards

2021 VIENTO

WINE PROFILE:

The 2021 Viento offers a variety of dark fruits and savory notes with well-structured tannins. Viento has a nice warm finish with notes of dark cherry and rich blackberry along with sweet wood and violet. Try this with a rich potato dish with mushrooms and truffles and this wine will not disappoint.

ABOUT THE VINTAGE/GROWING SEASON:

2021 was a gratifying year. Bud break came early. We were fortunate not to have been impacted by the frost which affected some of the other East Coast vineyards. Bud break was followed by a warm (but not too warm) summer filled with plenty of sunshine and just a little bit of rain when you would want it (but not when you didn't) throughout the year, followed by a typical September with plenty of warm (but not too warm) sunshine, cool evenings, and little rainfall. The grapes were very healthy and picking went smoothly. This led to good yields that were just the right size.

VARIETAL:

44% Cabernet Franc, 25% Merlot, 19% Cabernet Sauvignon, 12% Petit Verdot

ABV: 12.7%

BOTTLED: May 2022

CASES: 417

ÉLEVAGE:

18 months in French oak barrels, 24% new, 76% used

VINES PER ACRE: 1895

GEOLOGY:

Decomposing slate with veins of quartz

WINEMAKERS:

Ed Boyce & Sarah O'Herron

WINEMAKING NOTES:

Once the fruit is picked, destemmed, and crushed, the berries, juice, pulp and seeds all go into a stainless steel fermentation tank. Once the tanks are filled, we run off or "bleed" a portion of the juice, which can be anywhere from 15% to 40% of the total juice volume. This bleeding process allows for a greater skin to juice ratio in our primary wines, which helps to increase depth, richness, and concentration. This bleed juice is fermented separately. The remaining juice will rest cool for a few days to extract as much color and flavor as possible. The juice will then ferment at a warm 80-90 degrees with frequent "pump overs" to provide for even extraction. Once fermentation is complete, the wine is drained out of the tanks and put into oak barrels for malolactic fermentation and aging.

