

BLACK ANKLE

vineyards



SLATE 10

WINE PROFILE:

We're very excited to celebrate the tenth edition of the Slate series! And what a fine addition to the lineup it is, with notes of dark cherry, tobacco and black olives with a lovely undertone of vanilla. The finish is long with lingering mineral notes and crushed berries. The tannins have a substantial grip which will soften beautifully with age! Make sure to get some for now, and some for the future!

ABOUT THE VINTAGE/GROWING SEASON:

Slate is a milestone for us, not only because it was the very first non-vintage wine we ever made, but because it has grown with us over time. To now be releasing Slate 10 is such a joy, a reflection of both continuity and evolution in our winemaking journey. Each edition brings something new to the table: the fresh, young wine infuses vibrancy and energy, while the older wines we blend in add depth, polish, and a sense of grounding.

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, the juice will rest cool for a few days to extract as much color and flavor as possible. The wine will then ferment at a warm 80-90 degrees with frequent "pump overs" to provide for even extraction. Once fermentation is complete, the juice is drained out of the tanks and put into oak barrels for malolactic fermentation and aging. Once the free-run juice is out of the tank we will press the remaining pomace (the skins, seeds, spent yeast) to extract additional wine. This "pressed wine," as it is called, is barreled separately for malolactic fermentation and aging. Generally, this pressed wine is more tannic and needs longer time in barrel to soften the tannins. Slate uses some of the more tannic, pressed wine in its blend.



VARIETAL:

43% Cabernet Sauvignon, 22% Merlot, 20% Cabernet Franc, 15% Petit Verdot

ABV: 13.6%

BOTTLED: May 2024

CASES: 809

VINES PER ACRE: 1895

GEOLOGY:

Decomposing slate laced with veins of quartz

SLOPE ORIENTATION:

West & South

ÉLEVAGE:

18 months in oak barrels, 12% new, 88% used

WINEMAKERS:

Ed Boyce & Sarah O'Herron



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