



BARREL OAK
WINERY & BREWERY

2022 CHOCOLATE LAB

*Barrel Oak Winery · Ruby Port Style · Bourbon Barrel Aged
Chambourcin 72% · Cabernet Sauvignon 9% · Petit Verdot 9%
Merlot 5% · Cabernet Franc 5% · 500mL*

A VINTAGE WORTH REMEMBERING

The 2022 growing season was strong and healthy from start to finish. Favorable conditions allowed for the development of thick skins and extended ripening periods, setting the stage for the depth and intensity that defines this wine.



TECHNICAL DATA

Vintage: 2022

Varietal:

- Chambourcin 72%
- Cab. Sauvignon 9%
- Petit Verdot 9%
- Merlot 5%
- Cab. Franc 5%

AVA: Middleburg AVA

Harvest Date: Early November 2022

Harvest Brix: 24.0

Harvest pH: 3.72

Finished pH: 3.71

Tons Harvested: 8.0

ABV: 18.5%

Vessel: Bourbon Barrels

Malolactic Fermentation: Yes

Cases Produced: 749

Bottled: August 13, 2024

THE VINEYARD

For Chocolate Lab, our Chambourcin grapes were left to hang late into the season, allowing Brix levels to climb naturally while encouraging slight berry desiccation that concentrated sugars and intensified flavor development. Situated at the heart of the Middleburg AVA, the granite and gneiss soils, ideal elevation, and consistent airflow make this kind of patience in the vineyard possible.

THE CELLAR

Chocolate Lab begins with Chambourcin as its foundation, a grape naturally suited to this style for its fruit-forward character and medium body, with Cabernet Sauvignon, Petit Verdot, Merlot, and Cabernet Franc adding complexity and structure. The grapes are chaptalized to 32 Brix before fermentation, raising the alcohol potential to 18 to 19%. Following 12 days of primary fermentation and a 20-day extended maceration, the wine ages for 20 months in Bourbon barrels from Bowman Distillery in Fredericksburg, Virginia, where the spirit's warmth and sweetness weave into the finished wine.

IN THE GLASS

Aromas of toasted coconut, dried cherries, butterscotch, and milk chocolate fill the nose. On the palate, flavors of strawberry and chocolate unfold across a smooth, medium-bodied frame with soft, well-integrated tannins. Rich, indulgent, and unmistakably Barrel Oak.

AT THE TABLE

Chocolate Lab plays well in two directions. For contrast, pair it with a sharp blue cheese, where the wine's sweetness and the cheese's bite create something unexpectedly wonderful. For a classic alike pairing, reach for chocolate covered cherries, where every flavor in the glass finds its mirror on the plate. Both are worth trying.

