



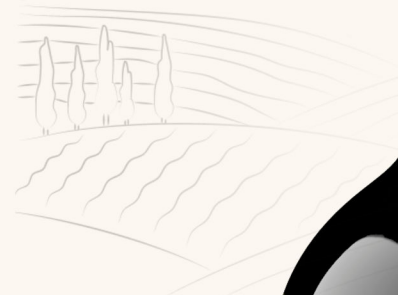
BARREL OAK
WINERY & BREWERY

2022 MERITAGE

Middleburg AVA · Bordeaux-Inspired Blend · Cabernet Franc 10%
Cabernet Sauvignon 15% · Merlot 35% · Petit Verdot 40%

A VINTAGE WORTH REMEMBERING

2022 was a bountiful harvest, delivering a slightly higher yield per acre alongside solid, well-structured fruit across all varieties. A generous season that gave the winemaking team plenty of exceptional material to work with.



TECHNICAL DATA

Vintage: 2022

Varietal:

- Cab Franc 10%
- Petit Verdot 40%
- Merlot 35%
- Cab Sauv 15%

AVA: Middleburg AVA

Harvest Date: Mid October 2022

Finished pH: 3.76

ABV: 13.5%

Oak: 75% French, 25% American

Vessel: Oak Barrels

Malolactic Fermentation: Yes

Cases Produced: 434

Bottled: June 2024

THE VINEYARD

The Petit Verdot, Cabernet Franc, and Cabernet Sauvignon are estate-grown at Barrel Oak, while the Merlot is sourced from a trusted local vineyard partner within the same Middleburg AVA. Barrel Oak sits at the heart of the Middleburg AVA, one of Virginia's most unique winegrowing regions. The area's soil composition, particularly its granite and gneiss foundation, provides excellent drainage, backed with ideal elevation ranges and consistent airflow, all key elements that contribute to the exceptional terroir of Northern Fauquier and the greater Middleburg AVA.

THE CELLAR

Each variety was harvested and fermented separately to preserve its individual character before blending. The goal, as always with the Meritage, is to build layers and complexity so the wine reveals something different with every sip, new flavors, new aromas, and a texture that evolves as it opens in the glass. The finished blend was aged in 75% French and 25% American oak before bottling in June 2024. Still young at release, this wine will fill out beautifully through 2030 to 2032.

IN THE GLASS

Aromas of bright cherry, plum, and vanilla open the nose, followed by notes of clove and star anise as the wine begins to open. Bold and structured on the palate, with pronounced tannins that carry through a long finish. A young wine with everything it needs to age gracefully.

AT THE TABLE

A wine this bold calls for something equally satisfying. A well-marbled ribeye is a classic match, letting the wine's structure and fruit find their footing against the richness of the beef. For something unexpected, try it alongside a three-year aged Manchego, where the wine's clove and cherry notes play beautifully against the nuttiness of the cheese.

