



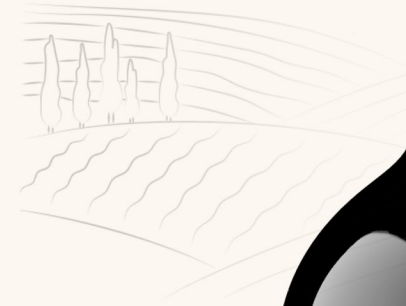
BARREL OAK
WINERY & BREWERY

2023 MERITAGE

Middleburg AVA · Bordeaux-Inspired Blend · Cabernet Franc 28%
Cabernet Sauvignon 20% · Petit Verdot 28% · Merlot 24%

A VINTAGE WORTH REMEMBERING

2023 was an immaculate growing season for Virginia wine country. One of the driest on record, the season produced concentrated, complex fruit with naturally preserved acidity. With just enough moisture in the soils to carry the grapes to the finish line, everything came together beautifully.



TECHNICAL DATA

Vintage: 2023

Varietal:

- Cab Franc 28%
- Petit Verdot 28%
- Merlot 24%
- Cab Sauv 20%

AVA: Middleburg AVA

Harvest Date: Mid October 2023

Harvest Brix: 24.5

Harvest pH: 3.55

Finished pH: 3.53

ABV: 13.75%

Oak: 75% French, 25% American

Aging: 20 months

Vessel: Oak Barrels

Malolactic Fermentation: Yes

Cases Produced: 606

Bottled: June 2025

THE VINEYARD

The Cabernet Franc, Cabernet Sauvignon, and Petit Verdot are estate-grown at Barrel Oak, while the Merlot is sourced from a neighboring vineyard within the same Middleburg AVA, ensuring consistency of terroir and character across the entire blend.

THE CELLAR

Each variety was harvested and fermented separately in individual one-ton lots to preserve the distinct expression of each grape. A thoughtful combination of inoculated, controlled native, and fully spontaneous fermentations builds aromatic and textural complexity throughout. Extended maceration, ranging from 5 to 25 days depending on the variety, builds structure, depth, and refined tannins before 20 months of aging in 75% French and 25% American oak.

IN THE GLASS

The 2023 Meritage opens with inviting aromas of red currant, mulberry, and violet. As the wine opens in the glass, earthy undertones of black truffle, flint, and subtle smoke begin to emerge. On the palate, it is rich and refined, with a suede-like texture supported by elegant, pronounced tannins. Beautifully structured, this wine is built to age gracefully.

AT THE TABLE

Filet mignon finished with truffle butter and fresh thyme is a natural match here. The tenderness of the beef plays beautifully against the wine's suede-like texture, while the earthy truffle echoes notes of black truffle and subtle smoke. Rich, elegant, and effortless.

