



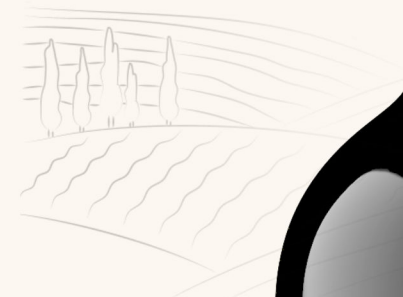
**BARREL OAK**  
WINERY & BREWERY

# 2022 PETIT VERDOT

*Middleburg AVA · Estate Grown · 100% Petit Verdot*

## A VINTAGE WORTH REMEMBERING

The 2022 growing season proved to be a strong year for the region of Virginia. Yields were generous and the fruit showed excellent quality. While not as intensely dry or concentrated as 2023, the vintage beautifully expressed both varietal character and terroir. A season that rewarded patience in both the vineyard and the cellar.



## TECHNICAL DATA

**Vintage:** 2022

**Varietal:** 100% Petit Verdot

**AVA:** Middleburg AVA

**Harvest Date:** Mid October 2022

**Harvest Brix:** 24.0

**Harvest pH:** 3.70

**Finished pH:** 3.70

**Tons Harvested:** 6.0

**ABV:** 13.5%

**Vessel:** Barrel

**Aging:** 22 Months

**Malolactic Fermentation:** Yes

**Cases Produced:** 382

**Bottled:** June 2024

### THE VINEYARD

Six tons of Petit Verdot were hand-harvested from estate vineyards, with an additional two tons sourced from a neighboring Middleburg AVA vineyard. Barrel Oak sits at the heart of the Middleburg AVA, where granite and gneiss soils provide excellent drainage, backed with ideal elevation and consistent airflow. In 2023, Petit Verdot plantings were expanded by three acres at the sister property, Horsefield's, in Middleburg, Virginia.

### THE CELLAR

This Petit Verdot was fermented in one-ton fermentation bins, utilizing different fermentation techniques across separate vessels to build flavor and structure. After 10 to 14 days of initial fermentation, the wine moved into an extended maceration phase for 28 days before pressing off the skins. The wine then aged for 22 months in 70% French and 30% American oak before bottling.

### IN THE GLASS

This wine opens with inviting aromas of plum, violet, and Bing cherry. As it evolves in the glass, layers of star anise, freshly cut cedar, and smoky beef broth emerge, revealing deep earthy undertones and a sense of rustic elegance. This wine is still in its youth. As it ages, its tannins and acidity will continue to soften, allowing the body to grow richer and more supple. It is expected to age gracefully through 2029 to 2030.

### AT THE TABLE

Roasted duck. The richness and depth of the duck pairs naturally with the wine's earthy undertones and dark fruit, while the wine's structure and acidity cut through the richness of the preparation. The smoky beef broth notes in the glass echo the savory, roasted character of the dish, creating a pairing that is deeply satisfying.

