



# Octagon

**AREA**

Barbourville,  
Virginia Appellation

**GRAPES**

Merlot 55%,  
Cabernet Franc 19%,  
Cabernet Sauvignon 9%,  
Petit Verdot 17%

**ALCOHOL LEVEL**

13% vol.

**BOTTLE SIZE**

75 cl.

**TYPE OF SOIL**

From a blend of up to 6 parcels parcel facing east to west and between 200-300 meters, the vines grow in well drained Davidson clay loam soil of variable vigor formed from weathered greenstone, the subsoil is a slightly acidic dark red permeable clay.

**TRAINING METHOD**

Double Guyot (cane pruned)

**PLANT DENSITY**

4.166 per hectare (1,686/acre)

**YIELD**

60-70 quintals per hectare (2.5-3.1 tons/acre)

**VINIFICATION AND AGEING**

Grapes are crushed destemmed and cold soaked at 12 Celsius for 2 days then fermented at 27-30 Celsius for 6-10 days, followed by a post maceration for up to 15 days. Malolactic fermentation occurs in stainless steel then the wine is transferred to 40% new 60% 2 year old Allier French oak barrels for 12 months. A further 6-9 months in stainless steel and 6-12 months in bottle is allowed before release.