



## Vermentino Reserve



### AREA

Barboursville,  
Virginia Appellation



### GRAPES

100% Vermentino



### ALCOHOL LEVEL

13% vol.



### BOTTLE SIZE

375 ml.

### TYPE OF SOIL

From two fairly steep parcels facing south and northwest and between 280-300 meters, the vines grow in well drained Davidson clay loam soil of medium 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

85 quintals per hectare (3.8 tons/acre)

### VINIFICATION AND AGEING

Grapes are destemmed and cold soaked at 10 Celsius for 6 hours before pressing, the juice is sediment and fermented in stainless steel for 10-15 days at 18 Celsius and further aged for up to 8 months with weekly lees stirring. No malolactic fermentation is allowed.