



7 LADY VINEYARDS

2024 Merlot

Virginia



Winemaker Notes

Shimmering with deep garnet and inky hues, our Merlot is immediately captivating, with a vibrant spectrum of black cherries, currants, raspberries, and rich plum on the nose. It opens deeper to floral accents of iris that lend both charm and finesse. Showing off crafted layers of sandalwood, graphite, and black tea, the influence of oak is seamlessly integrated with soft whispers of chocolate and warm spice.

Season

The 2024 growing season delivered incredible concentration and varietal character. An early spring and dry summer kept disease pressure low and brought in exceptionally clean fruit.

Smaller berries and balanced yields created intense flavors, rich color, and excellent structure. Attentive harvest timing preserved quality across all varieties.

Winemaking

Grapes destemmed, kept as whole berries. Inoculated with an ambient yeast starter. Fermented to dryness in bins and open top fermenters. Punched down 1-2 times daily. Once dry, pressed and aged in a combination of new oak, neutral oak, and a micro-oxygenated tank for 6 months.

Varietals:	78% Merlot, 21% Petit Verdot, 1% Cabernet Franc
Appellation:	Virginia
Fermentation:	Stainless open top, fiberglass, fermentation bins
Oak Maturation:	~20% new French oak, 6 months
Alcohol:	13.5%
pH:	3.73
Total Acidity:	5.0 g/L
Residual Sugar:	0%
Case Production:	688 Cases