

# RdV

FOOTHILLS OF THE BLUE RIDGE MOUNTAINS IN DELAPLANE, VIRGINIA

## RdV RENDEZVOUS 2011

**HARVEST/TASTING NOTES:** Average yields are 35 hectoliters per hectare (less than 2 tons per acre). Clusters are hand harvested into lugs and stored for 24 hours in a refrigerated room at 5 °C. The fruit goes through a rigorous triple sorting and is gravity fed into temperature controlled stainless steel tanks. All tanks are sized to the appropriate vineyard block (35-46 hl) enabling each parcel to be fermented separately. Fermentation and extraction procedures are adapted to vintage and phenolic ripeness. Malolactic fermentation is conducted in unison with alcoholic fermentation or completed in barrique. The lots are blended in the early spring following harvest to form RdV and Rendezvous. The wines are aged for approximately 18 months in 100% new French oak. After bottling, the wines age for an additional 6 to 8 months prior to their release.

### TECHNICAL INFORMATION:

Grapes: 69% Merlot,  
23% Cabernet Franc, & Petit Verdot  
Alcohol: 13.3%  
Residual Sugar: <2 g/l  
pH: 3.65  
Total Acidity: 5.9 g/l  
Sulphur: 45 mg/l



**YEAR FOUNDED:** 2004

**PROPRIETOR:** Rutger de Vink

**WINEMAKERS:** Eric Boissenot  
and Joshua Grainer

### SIZE OF PROPERTY:

With 6.5 hectares under vine, the vineyard is divided into eleven parcels and planted to Cabernet Sauvignon (45%) Merlot (32%) Cabernet Franc (15%) and Petit Verdot (8%)

**TERROIR:** RdV enjoys two essential elements of great terroir. Thin, gravelly, granite soils force the vines to stop vegetative growth during the latter part of the growing season and channel energy into the reproductive system, thus ensuring the small, concentrated berries and ripe seeds that yield wine with ample supple tannins. Secondly, the fruit slowly reaches full ripeness in the cool Autumn days of early October—conditions ideal for wines with complexity and finesse.

### ANNUAL PRODUCTION:

608 cases X 12/750ml

### VARIETIES CULTIVATED:

Cabernet Sauvignon (45%) Merlot (32%) Cabernet Franc (15%) and Petit Verdot (8%)