





TECHNICAL DATA

VARIETAL COMPOSITION: 100% Petit Verdot VINEYARD SOURCES: Seven Hills, Stillwater Creek CELLAR TREATMENT: 100% French oak, 20% new

PRODUCTION: 150 cases ALCOHOL: 14.7% by volume



The dark purple color is the first clue that this vintage is another that shows off the classic varietal character of Petit Verdot. Violets predominate on the nose, highlighted by lavender, almond extract, and light vanilla notes. Black plums and cherries dominate the intense flavor profile. A lush mouthfeel gives way to a finish of lingering fruit, flowers, and vanilla, and the sensation of very fine smooth tannins.

PRODUCTION NOTES

Petit Verdot was picked and arrived from Seven Hills Vineyard on October 3. After crush we cold soaked the fruit for two days before inoculation. Primary fermentation in 1.5 ton open top stainless bins lasted 7 days, after which we pressed and barreled down the wine. The 2015 vintage was racked twice during aging. We blended in a small percentage of additional Petit Verdot from Stillwater Creek vineyard to add a bit more structure to the traditionally softer wine from Seven Hills and bottled it all in late June 2017.



