



## PETIT VERDOT 2010

VARIETAL: PETIT VERDOT 100%  
PRODUCTION: 124 CASES  
ALC./VOL.: 14.4%  
OTHER: pH 3.8, TA 7.8g/L, RS 2.0g/L

### VINEYARD

We source the fruit for our Petit Verdot entirely from one Osoyoos East Bench Vineyard. The Petit Verdot vines in this vineyard are now in their seventh leaf. The vineyard is a class 1 site with good southwest aspect and slope. The soil type is loamy-sand with a silica and granite composition.

### WINEMAKING

During the 2010 growing season clusters of fruit were removed early to ensure that the remaining crop would reach proper ripeness. Both our Petit Verdot, as well as our Malbec saw very low cropping levels, which, in turn, lead to high fruit quality at harvest. As a result, we made the decision to bottle small quantity of each of the wines as single varietal wines.

The 2010 Petit Verdot was fermented in our 5000L fermenters (our standard size fermenter). It was pumped-over three times per day. No post fermentation treatment was carried out. Once the fermentation was complete, the wine was settled, racked and returned to tank. The wine underwent full malolactic fermentation in tank and upon completion, it was re-racked and transferred to one year old French 225 L barriques to mature. The wine was bottled in first week of March.

### TASTING NOTES

This is a dry, medium-bodied red wine. Notes of violets, both red and black currants, black cherries and raspberries dominate the nose. The palate follows the nose, and also displays some notes of licorice and cola. The acidity and the tannic structure, marry well with the predominant notes of violet and result in a wine that is powerful and elegant. The finish is long and balanced, with ripe tannin.

On first release the wine drinks well, but might have a little tightness. As little as 6 months aging will be probably well rewarded. This wine will also age well over five to seven years. Expect secondary characteristics of bottle age like licorice, graphite, sweet beetroot and leather to develop.

