



## PETIT VERDOT 2012

VARIETIES: 100% PETIT VERDOT  
 PRODUCTION: 247 CASES  
 ALC. /VOL.: 14.5%  
 OTHER: PH 3.85, TA: 6.0 G/L, RS: 2.5G/L

### VINEYARD

We source the fruit for this wine entirely from one Osoyoos East Bench Vineyard. The Petit Verdot vines in this vineyard were in their ninth leaf at the time of harvest. It is a Class 1 site with good southwest aspect and slope with a loamy-sand soil type with silica granite composition.

### WINEMAKING

For the third consecutive year, our Petit Verdot saw very low cropping levels. This is done to ensure high quality fruit, which is very important, especially with late ripening varieties like this one.

The fruit was fermented in our 5000L stainless steel fermenters, undergoing three pump-overs per day. Once the primary fermentation was complete, the wine was settled, racked and returned to tank. It then underwent a full malolactic fermentation in tank, after which it was re-racked and transferred to barrels for aging. The barrel program consisted of one year old 225L French oak barriques. The wine was bottled the first week of April of 2014.

### TASTING NOTES

This is a dry, medium bodied red wine with notes of violets, black fruits and blackberries on the nose. The palate follows the nose and also displays some notes of licorice, cola and

sweet wood. There is a good backbone of acidity to this wine, which seems common to this varietal in the Okanagan. The acidity and the tannin structure marry well with the predominant notes of violet and result in a wine that is powerful and elegant with a long finish.

On first release the wine drinks well, but might have a little tightness. As little as six months of bottle aging will be well rewarded. This wine is expected to age well for up to seven years under the right cellar conditions. Expect secondary characteristics of bottle age like licorice, graphite, sweet beetroot and leather to develop.

