



# PETIT VERDOT

## HORSE HEAVEN HILLS



### WINEMAKER'S NOTES

Petit Verdot, as a variety, tends to have big tannins and high acid, which creates a powerful wine. By taming those acids and tannins we have created something gorgeously balanced. Notes of blueberry pie mixed with toasty aromas of oak greet you on the nose. In the mouth, the concentrated fruit is round and full with a soft lingering finish. This powerhouse wine can be enjoyed now, or safely cellared for years to come.

### VINEYARD SOURCE

The fruit for this wine is grown at our acclaimed Spice Cabinet Vineyard in the Horse Heaven Hills. This vineyard sits on a Southeast slope above the Columbia River. The orientation of the block allows for morning sun exposure of the fruit, while avoiding intense afternoon rays.

### GROWING SEASON

2012 was slightly warmer than average. We started the season off with a cool March that rolled into a warm April and May. Despite cooler temperatures in June, above average temperatures in July and August allowed for even ripening, controlled canopy growth and reduced pest and disease pressure. A warm, dry September allowed for longer hang time of the grapes, which contributed to concentrated flavor development along with ripe tannins.

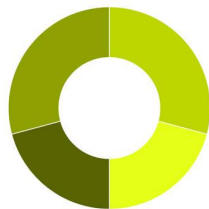
### WINEMAKING

At the winery, the handpicked fruit was gently destemmed, but not crushed to preserve as much whole-berry as possible. We fermented the wine in small open top fermentors with twice daily punch downs. After draining, the free-run wine was racked to a blend of new and old French oak barrels for malolactic fermentation. The wine was aged in barrel for 26 months before being blended.

### TECHNICAL NOTES

Appellation .....	Horse Heaven Hills
Blend .....	100% Petit Verdot
Alcohol .....	14.4%
T.A. ....	0.53 g/100 ml
pH .....	3.86

### SENSORY INDICATOR



- Blueberry Pie
- Toasty Oak
- Raspberry
- White Pepper

