

Petit Verdot

DESCRIPTION:

Garnet in color, this red draws you in with the aromas of ripe blackberries, maple sugar & caramel. It keeps you there with layered flavors of cacao plus hints of black cherry and cranberry.

Notes of toasted oak & integrated tannins deliver a smooth finish.

PRODUCTION METHOD:

Petit Verdot starts with a prolonged cold soak to extract ideal pigmentation and color prior to fermentation. Daily pump overs continue to enhance extraction and then the wine is barrel aged to round out tannins to a silky smooth finish.



Serving Temperature: 64° F

Cellar Life: 5-10 years

Appellation: Clarksburg

Residual Sweetness: 0.0%

PH (Acidity): 3.75

Alc. By Volume: 13.9%

Product UPC: 728284010200

PAIRINGS:

Enjoy Petit Verdot with beef, lamb, mushrooms and dark chocolate.

This red also pairs well with Blue cheese.

Our Mission

A venue for vinifera, Captain's Walk Winery offers premium wine tasting in a laid-back atmosphere. We take the snobbery out of wine while providing a unique and lighthearted tasting education at our Green Bay, Wisconsin Winery.

