

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 and integrated tannins deliver a smooth finish.

PRODUCTION METHOD:

Hand-picked grapes are destemmed and crushed, then undergo a cold soak to aid in color extraction. After 3-5 days of cold soak, the crushed grapes are warmed and yeast is added. After 10-14 days of primary fermentation, malo-lactic yeast is added and the wine is pressed off the skins and allowed to settle. The wine is then aged in French Hybrid oak barrels.

PAIRINGS:

Enjoy Petit Verdot with beef, lamb, mushrooms and dark chocolate. This red also pairs well with Blue cheese.

INSPIRATION:

We first started making Petit Verdot as a blending wine. With its dark inky color and great tannins, we soon found it to be a wonderful varietal that could stand on its own.

Serving Temperature: 64° F

Cellar Life: 5-10 years

Appellation: Clarksburg, CA

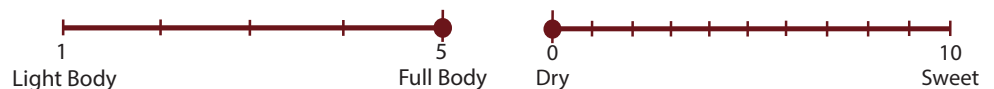
Residual Sweetness: 0.0%

Alc. By Volume: 13.9%

Product UPC: 728284010200



SEE ONLINE



OUR MISSION:

To create an innovative and diverse wine experience.

