

Bergevin Lane Tasting Notes

2013 Amare Aeterna Petit Verdot

Wahluke Slope

Vintage Notes:

The 2013 growing started slowly, with an extended bloom period due to cooler than average temperatures. After bloom we couldn't have programmed better growing conditions. Very warm days and cool clear nights were the norm. A few scattered thunderstorms hit sections of the growing area but there was no significant rainfall after early June, allowing for precise canopy management. Through July and August we had warmer than normal temperatures and no rainfall. Harvest ended up starting about a week early from the warm sites, but as things cooled off we were able slow down things in the Walla Walla valley and allow the fruit to get fully mature for perfect flavors. Over all the 2013 vintage will prove to be an excellent vintage.



Tasting notes:

Our single varietal Petit Verdot's nose is Darth Vader dark with notes of earth and oak and a subtle background of cassis and anise. Intensely bold and fruity with flavors of ripe blackberry and cassis seamlessly mingling into tobacco and anise on the palate. The texture is firm but very smooth. The finish is tooth staining currant and spicy black fruit.

Appellation/Vineyards:

100% Stone Tree Vineyards– Wahluke Slope

Blend: 100% Petit Verdot

Aging: 18 months; 40% new oak, 40% French & 40% Hungarian, & 20% American

Bottle Date & Cases Produced:

June 30th 2015 120 cases Alcohol: 14.6%

Winemaking Notes:

Petit Verdot Grapes were hand-picked, sorted and lightly crushed into four ton open fermenters. 2 separate yeast types were used and the cap was gently pumped over twice per day. After a 20 day fermentation the "free run juice" was drained off and the skins were gently pressed. Aged 18 months in both new and neutral French oak, the best five barrels were selected and blended to make this wine