



# 2022 PETIT VERDOT

## TASTING NOTES

Our Petit Verdot starts off with a big, bold nose filled with juicy, intense black fruit that continues into the mouth: blackberry and black currant enhanced by hints of anise and leather. Our Better With Age style means plenty of tannin and acid that will smooth out over time, but this remarkably ripe vintage is showing wonderfully even now.

*Dry/full bodied; medium tannin, medium acid.*

## WINEMAKER'S NOTES

Petit Verdot as a varietal wine is a uniquely new world phenomenon. In its native France, it is only used at a small percentage in Bordeaux blends, primarily to add color. Ours is made in a style that is designed to become Better With Age (BWA on the label) and will benefit from several years of cellaring. Most of the Petit Verdot we make goes into our La Ronde and La Diavola blends, but we love to bottle a small amount without blending to show off its unique character. It is one of our smallest bottlings, at fewer than 100 cases produced.

### Composition

100% Petit Verdot

### Appellation

Washington

### Vineyard

Heart of the Hills Vineyard and Coyote Canyon Vineyards

### Harvest Date

October 15, 2022

### Harvest specs

27.3 brix, pH 3.65, TA 9.9 g/l

### Crush Pad

Destem and light crush

### Saignee

None

### Yeast

D254

### Fermentation

Small open-top fermentors, punched down by hand

### Time on Skins

19 days

### Aging

21 months in barrels

### Oak

25%

### Fining/Filtration

Unfined / cross flow filtration

### Alcohol

14.2%

### Production

98 cases

### Bottled

July 30, 2024



eleven



## PAIRINGS

Attempt this wine only with the most savory of exotic cuisines. Or possibly some lamb stew, or a nice steak with a wine reduction. Also pairs well with forgetfulness, as in: put it on the bottom shelf of your wine cellar and forget about it for a few years. When you rediscover it, you will be glad you did!

## VINTAGE DETAILS

2022 was a very unusual vintage in Washington state. Conditions started to warm relatively early in the spring, leading to fears of frost damage, but then it cooled off a bit...and stayed cooled off through May and into a chilly Juneuary. Flowering (which is the event that really kicks off the grape timing) was 2-3 weeks behind average, which meant that harvest would be too. Summer temps were relatively even, with a short heat spike in August. It has been quite a while since we didn't harvest any grapes until September, and this year we didn't pick until the end of the first week, on September 7, and our next grapes were not until the 12th. Not only did harvest start late, ripening progressed slowly. The whole vintage was saved by unusually warm and dry conditions through September into October that facilitated beautiful ripening. In terms of the effects on the grapes, the vintage was terrific for our style of moderate alcohol, firm acidity, and just-ripe flavors. Acids were a little higher than usual in some of the whites, which is a delight.

## GRAPE VARIETY INFO

Petit Verdot is not widely planted and is rarely made into varietal wine; more typically it is used in small percentages in Bordeaux-style blends. This is not because it is not fantastic; it was one of the original Bordeaux varieties, but it was supplanted in Bordeaux by Cabernet Sauvignon and Merlot, which ripen earlier. In the consistently warm climate of eastern Washington, full ripening is not an issue, and we can make beautiful varietal Petit Verdot as well as an old-school-Bordeaux Petit Verdot-Malbec blend with it.

## FUN FACTS

The name Petit Verdot translates as "little greenie". This is because the individual grapes are tiny, and ripen quite late. In fact, in Bordeaux, it does not mature fully most years, so is instead used as paint, to color the center section of wine barrels a lovely deep color (which hides drips).

## AWARDS

Double Gold, San Francisco Chronicle Wine Competition



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