



2012 PETIT VERDOT

COLUMBIA VALLEY

LIMITED RELEASE



WINEMAKER'S NOTES

"PETIT VERDOT IS GENERALLY CAST IN A SUPPORTING ROLE FOR BORDEAUX-STYLE BLENDS, BUT THIS VARIETAL BOTTLING GIVES ITS INTENSE, UNIQUE PERSONALITY A CHANCE TO SHINE. SOURCED FROM OUR ESTATE VINEYARDS, THE 2012 VINTAGE DOES A SUPERB JOB OF HIGHLIGHTING THE CHARACTERISTIC DENSE, BROODING STRUCTURE AND ALLURING DARK FRUIT FLAVORS."

Jennifer Haun
JENNIFER HAUN
WINEMAKER

VINTAGE:

- 2012 was a return to the "classic" Washington vintage and a much welcomed change from the cooler 2010 and 2011 vintages.
- Bud break started slightly earlier than normal but cooler temperatures through the early summer delayed veraison slightly.
- A warming trend began in late July and dry conditions through mid-October were ideal for fruit ripening.

VINEYARDS:

- 93% of the fruit was sourced from our Cold Creek Vineyard. Planted in 1973, the south-facing Cold Creek Vineyard is a warm, dry site with high heat accumulation. The low yielding old vines produce small clusters and small berries, resulting in intense varietal flavors and deep color.
- 7% of the fruit was sourced from our Canoe Ridge Estate Vineyard. Planted in 1991, the vineyard at Canoe Ridge Estate lies on a steep, wind-swept south-facing slope on the bank of the Columbia River in Washington's Horse Heaven Hills AVA.
- Both our Canoe Ridge Estate and Cold Creek Vineyard are LIVE and Salmon Safe certified.

WINEMAKING:

- Grapes were sorted with a new grape receiving system and MOG (materials other than grapes) separation system that gets fruit to the fermenters in a more gentle and pure manner, allowing for better varietal expression and softer mouthfeel.
- Ripe grapes were destemmed and inoculated with a variety of yeasts for maximum complexity.
- Daily gentle pumpovers were used to extract optimal flavor and color and minimize harsh tannins. The pumpovers can vary by block, tank and day of fermentation.
- Every ferment is tasted every day to evaluate the evolution of the tannins, modify extraction techniques and find the right moment to drain the wine off of its skins.
- Aged in 14% Neutral Oak, 29% New French Oak and 57% New American Oak barrels for 21 months.

TECHNICAL DATA

TOTAL ACIDITY:	0.55 G/100ML
pH:	3.90
ALCOHOL:	14.4%
BLEND:	89% COLD CREEK PETIT VERDOT, 7% CANOE RIDGE PETIT VERDOT, 4% COLD CREEK CABERNET SAUVIGNON
CASES PRODUCED	299 CASES