



COLUMBIA VALLEY

2023 Petit Verdot

VINTAGE NOTES

- The 2023 season started with a cool spring, followed by ideal conditions during the summer with warm days and cool nights perfect for grape maturity and flavor development.
- Lower yields, uniform canopies, and even ripening contributed to exceptional quality.
- Harvest began earlier than usual with grapes showing excellent ripe flavor profiles, natural acidity, and nice tannins.

VINEYARD NOTES

- Stone Tree Vineyard provided the majority of fruit for this blend.

WINEMAKING NOTES

- Grapes were de-stemmed and crushed leaving 40% whole berries, and inoculated with Premier Cuvee yeast and remained on skins for 5 days.
- It was racked into barrels to undergo malolactic fermentation, during which racking occurred every three months for clarity.
- Aged 16 months in 60% French oak and 40% American oak - 60% new barrels.

RECOMMENDED FOOD PAIRINGS

- Hearty dishes, aged cheese, lamb chops, and roasted pork

TASTING NOTES

This limited production Petit Verdot opens with robust aromas and flavors of black truffle, orange zest, vanilla, blackberry and dark chocolate. This is a bold and savory wine with a spicy floral finish. - David "Merf" Merfeld, Winemaker

TA: 0.53

PH: 3.89

ALCOHOL: 14.6%

BLEND: 100% Petit Verdot

CASE PRODUCTION:

208