



King Family VINEYARDS

2016 SEVEN

AVA: Monticello

VINEYARD: King Family Vineyards

VARIETY: 100% Petit Verdot

ABV: 17.9% | RS: 2.2% | pH: 3.9 | AT: 5.8

BOTTLED: June 2017 | PRODUCTION: 669 cases

Price \$30.95



WINEMAKING

Sorting was done both pre and post destemming; grapes not crushed. Fermentation will start like a red wine. When the juice reaches the desired level of sweetness, fermentation is stopped with the addition of Virginia brandy. A post-fermentation maceration will occur for three or four days to provide tannic structure. The wine is pressed and then aged for 21 months in old American oak bourbon barrels from the Woodford Reserve distillery in Kentucky.

TASTING NOTE

Named for the fictional seventh chukker in a polo match, this wine is aged in bourbon barrels and fortified with brandy. Aromas and flavors of blackberry, dried fig, dried banana, plum and creme brulee. A well balanced residual sweetness, acidity, alcohol, and tannin carry this wine's finish. Will age well for seven to ten years.