



2017 PETIT VERDOT

AVA: Monticello
VINEYARD: King Family Vineyards
VARIETY: 100% Petit Verdot
ABV: 13.6% | RS: 0.1% | pH: 3.71 | TA: 5.53
BOTTLED: June 2019 | PRODUCTION: 310 cases
Price \$36.95

Winemaking

Sorting pre and post-destemming, grapes are destemmed, not crushed, and then cold soaked for a few days. Fermentation and maceration will last up to one month followed by a gentle pressing. Malolactic conversion is carried out in barrel. Blending is done in April. The wine is aged for 21 months in French oak (50% new oak).

TASTING NOTE

A complex balance of fruit, earth, and spice. On the nose, dark notes of tar, licorice, and blueberry are accented with aromas of mushroom, leather, and eucalyptus. The palate continues this theme along with integrated flavors of oak, cedar, and spice. This wine will only improve with bottle age, continuing to develop well over the next seven to ten years.

