



PETIT VERDOT 2021

VARIETY:	100% PETIT VERDOT
PRODUCTION:	289 cases
ALC./VOL.:	14.5%
OTHER:	pH 3.77, TA: 6.3 g/L, RS: 1.6 g/L
CSPC:	+ 20982

THE GRAPES

Petit Verdot is a red grape variety that is principally used in Bordeaux blends, often contributing colour, structure and its typical floral notes of rose and violet. Because it is such a bold wine, it is commonly added in proportions of less than 10% to a blend. Its origins are hard to trace, but it is believed to date as far back as the 18th century. It is a late-ripening grape variety and has fallen out of favour in Bordeaux as a result. We have had great success with Petit Verdot grown on the Osoyoos East Bench, and believe that the abundant sun and heat our vineyards get create the perfect growing environment for this grape variety. So much so, we feel confident in showcasing its true potential as an Okanagan single varietal (and single vineyard) wine, not simply hidden away in a blend.



VINTAGE REPORT

In 2021 spring arrived a little later than usual in Osoyoos, with strong winds keeping the colder weather around for longer than anticipated. Mid-April saw the start of warmer weather, with temperatures reaching 20°C. Bud break took place around that time, signifying the true start to the Osoyoos growing season. Early June brought rain, while July brought extreme heat with temperatures peaking at 45°C. The high heats were capped off with the threat of forest fires which burned just north of the Osoyoos East Bench. The fires, while a close threat, did not affect the quality of Moon Curser grapes. This challenging growing season was capped off by typical (and welcomed) warm days and cool nights throughout the harvest months of September and October, with few rainy days delaying the picking schedule towards the end. The yields averaged slightly higher than expected, with harmonious development of physiological and flavour ripeness across the varieties.

VINEYARD

- Osoyoos East Bench, Moon Curser Vineyard
- Class 1 vineyard site, south-west aspect/slope.
- Soil: loamy sand, with silica and granite.
- Harvest date: October 29th, 2021
- Brix at harvest: 25.6 Brix

WINEMAKING

- Grapes hand-picked and sorted in the vineyard, then sorted again prior to destemming and pumping through to fermenters. No crushing.
- Warm red fermentation kept at approx. 25°C in a variable capacity 5,000 L stainless steel fermenter.
- Gentle pumpovers three times daily.
- Cooperage: 225 L barriques; François Frères. 25% new French oak, remainder - neutral barrels.
- Malolactic Fermentation: YES, in tank only.
- Filtered: YES
- Fined: NO
- Vegan: YES
- Bottled: March 2023

TASTING NOTES

This single vineyard Petit Verdot from our Moon Curser Vineyard is a perfect example of Okanagan Petit Verdot. The 2021 vintage is full-bodied with a deep ruby colouring and inviting notes of cinnamon, rose petals, tobacco leaf and stewed cherry on the nose. The palate is ripe with notes complementing the nose; baking spices, cooked blackberry, walnut and chalk. The elements of oak aging are artfully woven throughout to provide rich tones of dark chocolate and cigar on the edges of the palate. The palate is rich with tannins and a fresh acidity that lengthens out the finish. This is an elegant and tannin driven wine. While fairly approachable now, this wine will definitely reward those who can set the bottle aside for several years. The wine will start to reveal its true potential by 2027, with beneficial aging continuing until at least 2033. Pairs beautifully with roasted pork, aged and smoked cheeses, and grilled tri-tip steak.