



PETIT VERDOT 2011

VARIETY: PETIT VERDOT 100%
 PRODUCTION: 175 CASES
 ALC./VOL.: 13.5%
 OTHER: pH 3.65, TA: 7.1 g/L, RS: 0.34 g/L

VINEYARD

We source the fruit for our Petit Verdot entirely from one Osoyoos East Bench Vineyard. The Petit Verdot vines in this vineyard are now in their eighth leaf. The vineyard is a class 1 site with good southwest aspect and slope. The soil type is loamy-sand with a silica and granite composition.

WINEMAKING

During the 2011 growing season clusters of fruit were removed early to ensure that the remaining crop would reach proper ripeness. Our Petit Verdot, for the second consecutive year, saw very low cropping levels, which, in turn, led to high fruit quality at harvest.

The 2011 Petit Verdot was fermented in our 5000L fermenters (our standard size fermenter). It was pumped over three times per day. No post fermentation treatment was carried out. Once the fermentation was complete, the wine was settled, racked and returned to tank. The wine underwent full malolactic fermentation in tank and upon completion was re-racked and transferred to one year old French 225 L barriques to mature. The wine was bottled in first week of March.

TASTING NOTES

This is a dry, medium-bodied red wine with notes of violets, black fruits and black berries on the nose. The palate follows the nose, and also displays some notes of licorice, cola and sweet wood. There is a good backbone of acidity to this wine, which seems common to all Petit Verdot grown in the Okanagan. The acidity and the tannic structure marry well with the predominant notes of violet and result in a wine that is powerful and elegant. The finish is long.

On first release the wine drinks well, but might have a little tightness. As little as six months of bottle aging will be probably well rewarded. This wine will also age well over five to seven years. Expect secondary characteristics of bottle age like licorice, graphite, sweet beetroot and leather to develop.

