

Petit Verdot

2014

Blend: 78% Petit Verdot, 18% Cabernet Sauvignon, 3% Cabernet Franc, 1% Carménère

Alcohol: 14.2% abv **TA:** 6.67 g/L **pH:** 3.59

Case Production: 633 cases

Date Bottled: 5/11/16

Grape Source(s):

Petit Verdot: Angiolina Vineyard, Yakima Valley AVA, WA

Cabernet Sauvignon: Gilbert Vineyards, Horse Heaven Hills AVA, WA

Cabernet Franc: Six Prong Vineyard, Horse Heaven Hills AVA, WA

Carménère: Gilbert Vineyards, Wahluke Slope AVA, WA

Aging: 17 months in oak barrels

72% New American, 28% Neutral American

Winemaker Notes: Notorious for its late ripening, our 2014 Petit Verdot grapes benefited greatly from one of the hottest vintages on record. Despite the intense heat, the grapes ripened with characteristically high acidity. For perfect balance, we chose a small quantity of traditional Bordeaux varieties (Cabernet Sauvignon, Cabernet Franc, and Carménère) to round out the wine. Knowing it was dense and dark, we felt the flavor profile would match up nicely with American oak. While not aged in whiskey barrels, the cooper we chose for this wine is a famed Kentucky whiskey barrel producer that makes wine barrels on the side. Vanilla, caramel, and mocha are all elements that interplay nicely with the rich, concentrated fruit.

Tasting Notes: Inky purple color with aromas and flavors of dark fruit, violets, and caramel with chewy tannins.

Awards:

Double Gold - 2018 Cascadia Wine Competition

Gold - 2019 Great American International Wine Competition

Gold - 2018 San Francisco Chronicle Wine Competition

Gold - San Diego International Wine and Spirits Challenge 2018 (92 Points)

Pairing Suggestions:

- Bacon-wrapped, blue-cheese-stuffed dates
- Chicken satay
- Game birds
- Caramelized onion and mushroom-topped steak
- Lamb
- Sage Cheddar

Price: \$25.00

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