

2021

PETIT VERDOT

MONTICELLO

Variety

100% Petit Verdot

AVA

Monticello

Vineyard

100% Honah Lee

Harvest Date

September 24, 2021

Fermentation & Aging

Stainless steel fermenters and barrel aged 22 months:

30% in new French oak 70% in neutral oak

Technical Data

Brix at Harvest: 24 pH: 3.86 TA: 7.2 grams/L Alc: 13.5% RS: 0.02%

Bottled: July 27, 2023 Cases Produced: 349

VINEYARD NOTES

All the fruit for this Petit Verdot is sourced from Honah Lee. This vineyard was planted in 1998 and is located in the Monticello AVA. The vineyard is planted on Davidson Clay soil with southeastern exposure. The orientation of the slope provide the vines with maximum exposure to sunlight to let these grapes ripen to their full potential.

WINEMAKING NOTES

All of our petit verdot is hand harvested and transferred to the winery for cooling prior to de-stemming and partial crushing. The grapes are cold soaked for 48 hours. We do not use any commercial yeast strains, but rather create a starter from its own juice during the cold maceration process. During the fermentation, we conduct pump-overs twice daily until the end of fermentation and continue to extend the maceration for several weeks with daily pump-overs.

After pressing and settling, the wine is transferred to French oak barrels of which about 30% are new oak. After malolactic fermentation is completed during the barrel aging process, the wine is racked and aged for a total of 22 months before bottling. This wine goes into bottle unfiltered and in most years, un-fined as well.

WINEMAKER'S NOTES

The 2021 Petit Verdot is a perfect example of a full-bodied, but well balanced wine the Monticello AVA can produce, and is gaining notoriety both locally and internationally. The hot climate at ripening added concentration and broke down some of the acidity, resulting in a very balanced grape at harvest. The tannic structure balanced by the acidity and deep dark fruit notes creates a very dense bold red wine. This petit verdot has the structure and depth to improve with 7-10 years of cellaring.