



**P E T I T V E R D O T**

**WINEMAKER COMMENTS**

Cherry jam, black pepper spice and a touch of violets; the taste is fruity and balanced with fine tannins and a persistent finish.

**FOOD PAIRING RECOMMENDATION**

Serve with rich red meat dishes, braised lamb shanks, blackened fish, and hearty casseroles.

**TECHNICAL NOTES**

*Varietal:* 100% Petit Verdot

*Harvest Date:* October 2012

*Wine pH:* 3.78

*Finished Alcohol:* 13.9 %

*Barrel Regime:* 46 months, Neutral Barrels

*Bottling Date:* August 5, 2016

*Case Production:* 342

