



**P E T I T E 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:* 75% Petit Verdot, 25% Cabernet Sauvignon

*Harvest Date:* October 1, 2014

*Wine pH:* 3.75

*Finished Alcohol:* 14.05%

*Barrel Regime:* 66 months, Neutral Barrels

*Bottling Date:* May 6, 2019

*Case Production:* 116

