



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: 85% Petit Verdot, 15% Cabernet Sauvignon

Harvest Date: October 1, 2017

Wine pH: 3.66

Finished Alcohol: 15.21%

TA: 0.63

Barrel Regime: 64 months, Neutral Barrels

Bottling Date: February 21, 2023

Case Production: 126

