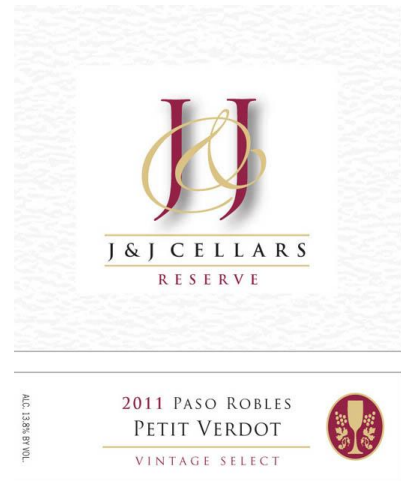




2011 JJ Petit Verdot

VARIETIES:	100% Petit Verdot
APPELLATION:	Paso Robles
VINEYARD:	Estate
BRIX AT HARVEST:	26.6
ALCOHOL:	13.8%
ACIDITY:	6.7 g/L
pH:	3.65
RESIDUAL SUGAR:	0.07%
CASES PRODUCED:	112



GROWING CONDITIONS

The 2011 vintage was one of the toughest grapes growing years in recent times. Hard frosts hit early in April just after bud break was beginning. This dramatically reduced the crop throughout a widespread area of the central coast. The remainder of the year was unseasonably cool which led to a long and late growing season. Although the season was light and late, the fruit quality was excellent.

WINEMAKING

Our grapes were harvested in the cool early morning hours and brought to the winery where they were destemmed and crushed into an open top stainless steel fermentor. After 24hrs the must was inoculated. Through the duration of fermentation it was pumped over and aerated twice daily. The grapes were pressed and upon completion of alcoholic fermentation and allowed to complete MLF in barrel. The wine was aged in 50% new French oak and 50% neutral oak barrels for 15 months prior to bottling.

TASTING NOTES

This Petit Verdot explodes with aromas of sweet cherries and violets, followed by subtle undertones of leather and spice. The color is deep, the structure big, yet the tannins are soft and approachable. Perfect paired with a rich cut of protein, aged cheese or wild game.