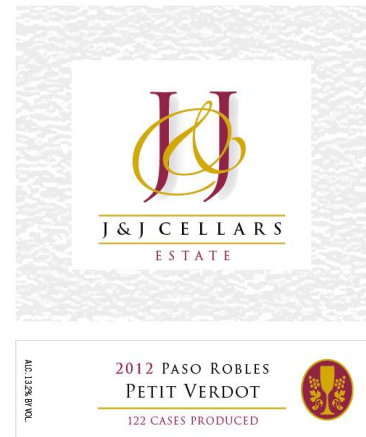




2012 Petit Verdot

VARIETIES:	100% Petit Verdot
APPELLATION:	Paso Robles
VINEYARD:	Shandon Estate block 2
BRIX AT HARVEST:	24.1
ALCOHOL:	13.2%
ACIDITY:	6.00
pH:	3.67
RESIDUAL SUGAR:	0.24
CASES PRODUCED:	122



GROWING CONDITIONS

2012 offered nearly ideal wine grape growing conditions in Paso Robles. We had favorable weather during bloom and fruit set. Veraison was slightly earlier than average giving clusters a bit of extra time to hang on the vines. Late spring and early summer had generally mild and pleasant weather. The end of August and beginning of September brought some heat and there was light rain in mid-October, but overall yields and quality were very good to 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 fermenter. 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 100% neutral oak barrels for 20 months prior to bottling.

TASTING NOTES

Our 2012 Petit Verdot is dark ruby in color and full of beautiful aromas of cardamom, orange zest, Bing cherry, forest floor, black plum, vanilla bean, rose petal and pomegranate. A well-balanced wine, it has nice weighty tannins and a delicious red fruit linger.

FOOD SELECTION

Pair the 2012 Petit Verdot with dishes such as rosemary grilled chicken, wild mushroom and sage ravioli, or marinated roast turkey breast with coriander and cumin.