



Petit Verdot

+ HUERHUERO + PASO ROBLES 2011

Petit Verdot is a Bordeaux variety predominantly used for blending due to its dark color and high tannin contributions in the finished wine. Indeed at Vina Robles, a small percentage of this variety typically finds its way into our Cabernet Sauvignon wines for this purpose. However, we have found the variety exhibits richness and balance without the excessive astringency when grown in our estate vineyards. As such, we singled out a small lot offering from our Huerhuero Vineyard to showcase its exceptional qualities as a standalone wine.

The grapes were handpicked in the cool morning hours and sorted in the vineyard. They were gently crushed and then allowed to ferment in small stainless steel tanks. Various extraction techniques were implemented during the progressive stages of fermentation to enhance fruit flavors and balance mouthfeel. The wine was then transferred into barrels to complete malolactic fermentation and spent 18 months in French oak barrels.

Tasting Notes

COLOR: Garnet

AROMA: Cherry rhubarb cobbler with hints of nutmeg and fine tobacco

Medium-bodied; cherry flavors with smooth, fine grain tannins and an elegant finish

Recommendations

Serve at $62^{\circ} - 65^{\circ}$ F

Enjoy now through 2022

Store in dark dry place at $55^{\circ} - 65^{\circ} F$

Pairing suggestions: Venison Osso Buco, rib-eye with demi-glace reduction

Technical Notes

HARVEST DATE $BRIX^{\circ}$ VINEYARD VARIETY

11.03.11 - 11.10.11 24.8 Huerhuero Petit Verdot 100%

18 months in French oak barrels AGING:

BOTTLING DATE: 06.05.13 RELEASE DATE: 12.05.14 CASES PRODUCED: 332 ALCOHOL: 13.7% PH: 3.81 TOTAL ACIDITY: 5.9 g/L