



Napa Valley Estate Petit Verdot Vintage 2006 – *our first flight*

Traditionally, Petit Verdot accounts for single-digit quantities in a classic Bordeaux blend - a little goes a long way. For those who love bold concentration and intensity of flavor, it's a luscious mouthful as a solo player.

Winemaker Notes

With only three rows of Petit Verdot planted on our 9.5 acre estate, this wine is exclusive to our Wine Club.

- **Flavor profile: Black plum, blackberry, black currant, cherry, tobacco, violet, vanilla, sweet anise and toasty oak**
- **2006 Vintage: Winemaker Geoff Gorsuch guided the wine through a warm fermentation and punched the "cap" of skins, by hand, to maximize the extraction of color, flavor and texture from the skins.**
- **Drink now and through: 2014**

Food Suggestions

Petit Verdot is the ideal partner for a grilled hanger steak or roast prime rib of beef. It's the ultimate comfort food with Colleen's recipe for **Savory Pot Roast**. For a simple treat pair it with Parmigiano Reggiano or some black walnuts.

Technical Notes

- Total Cases: 47
- Appellation: 100% Yountville
- Component: 100% Petit Verdot
- Alcohol: 13.4%
- Stainless Fermented: 100%
- French Oak: 100%
- Oak Aging: 19 months
- Harvest date: October 11, 2006
- Bottling date: August 1, 2008

