



Napa Valley Estate Petit Verdot Vintage 2007 – our second flight

The well-drained, rocky soil and warm, sunny afternoons here on our 9.5-acre Estate make it the ideal place for the tough-skinned, slow ripening Petit Verdot. With just three rows, total, this wine is exclusive to our Wine Club.

Winemaker Notes

Winemaker Geoff Gorsuch allowed a few days cold soak followed by a warm fermentation, punching down the "cap" of skins by hand to maximize color and flavor extraction without picking up harsh tannins.

- **Flavor profile: Dark, dense and luscious: Black plum, boysenberry, tobacco, sweet anise, vanilla and toasty oak with velvety tannins**
- **2007 Vintage: Classic vintage, widely recognized as the finest since 1997, yielding small, flavorful berries and outstanding balance**
- **Drink now and through: 2015**

Food Suggestions

The deep, dark flavors are a natural with slow-cooked dishes like short ribs or your favorite pot roast. The richness of prime rib or rack of lamb work well with the lush black fruit. Try a glass with Colleen's recipe for **Bacon-Cured Fillet Mignon with Shallot Sauce**.

Technical Notes

- Total Cases: 69
- Appellation: 100% Yountville
- Component: 100% Petit Verdot
- Alcohol: 13.7%
- Stainless Fermented: 100%
- French Oak: 100%
- Oak Aging: 19 months
- Harvest date: October 4, 2007
- Bottling date: July 3, 2009

