

PINE RIDGE

VINEYARDS



2010 PETIT VERDOT

A DEEP AND FULL-BODIED WINE OFTEN KNOWN FOR ADDING STRUCTURE TO BORDEAUX BLENDS, PETIT VERDOT IS NOT OFTEN FOUND AS A SINGLE VARIETAL BOTTLING. OUR 2010 VINTAGE YIELDED FRUIT OF SUCH EXQUISITE QUALITY THAT WE WERE ABLE TO PRODUCE A WINE TO SHOWCASE THE RICH AND ROBUST QUALITIES OF THIS UNIQUE VARIETAL.

VINEYARDS

The majority of the fruit for our 2010 Petit Verdot was sourced from our vineyards in Oakville and Stags Leap District, with a small amount from our Rutherford blocks. Petit Verdot is a late-ripening varietal, and these warm regions encourage the development of complex flavors and a rich mouthfeel.

HARVEST & WINEMAKING

The 2010 vintage was cooler than usual during the growing season, but ended with a heat wave. As a result, the fruit for this wine was harvested at an optimal level of ripeness early to mid-October.

Fermentation took place at a high temperature to ensure that maximum extraction was achieved before the wine was racked to 40% new French oak barrels. The wine was aged in barrel for a total of 18 months before bottling.

TASTING NOTES

The inky ruby-black hue this wine flaunts in the glass matches its concentration, both on the nose and on the palate. The bouquet captivates the nose with aromas of ripe black cherry and juicy blackberry supported by wisps of cracked white pepper, ground clove and dried tobacco leaf. Opening with rushes of blackcurrant jam, wild blueberries and supple cherry fruit, the wine follows with hints of black licorice and ground clove, then finishes with a hint of mint leaf amid silky tannins.

PAIRING

Bold and opulent, this wine would be best matched with a hearty pairing such as braised beef short ribs and roasted root vegetables. An aged, nutty cheese like Saenkanter, would make an impressive cheese course when paired with our Petit Verdot.

VARIETAL: 78% PETIT VERDOT, 10% MALBEC,
7% CABERNET SAUVIGNON, 5% CABERNET
FRANC

APPELLATION: NAPA VALLEY

ALCOHOL: 14.5%

RELEASE DATE: SEPTEMBER 1, 2013
AGING POTENTIAL: UP TO 10 YEARS
SRP: \$65