



ELEVATION TEN

2013 *Petit Verdot* Clarksburg

Silver Medal Winner - 2016 SF Chronicle Wine Competition

TASTING NOTES

Deep, powerful and layered, this wine is loaded with plum, dark-roasted coffee, mineral, black olive, blueberry and toasty oak aromas. Smooth, rich and impeccably balanced, it has flavors of wild cherry and vanilla with firm, ripe tannins and a velvet mouth-feel.

WINE MAKERS NOTES

This late-ripening Bordeaux variety flourishes in the warm climate and rich soils of the Sacramento Delta, achieving a level of ripeness and complexity not often found in its country of origin. While it is often used in blends, it rarely possesses the stuffing to merit bottling as a separate varietal. Our 2013 Petit Verdot is so delicious and complete on its own we have chosen to showcase this wine as a stand-alone varietal.

While wonderfully approachable now and ready for your holiday entertaining it will continue to soften and gain complexity with an additional 1-3 years of aging. The 2013 vintage of this Bordeaux varietal was grown in Clarksburg near Sea level.

DETAILS

Varietals | 100% Petit Verdot

Appellation | Clarksburg

Exposure | Flat

Climate | Cool marine layer mornings with warm afternoons

Trellis | VSP

Soil | Clay-Loam

Picked | 24.4 Brix

Pressing Technique | Whole Cluster

Fermentation Containers | Small open-top containers

Fermentation Process | On Skins for 8 days then pressed into barrel for Malo-Lactic Fermentation.

Yeast | Prise de Mousse

ph Levels | 3.62

Acidity | 5.1 g/L

Aged | 20 months in French Oak, 30% New

