



2021 PETIT VERDOT

Sonoma Valley

VELVETY VERDOT

VINTAGE NOTES

The 2021 vintage was one of low yields and exceptional quality. Though faced with severe drought conditions, our intimate knowledge of the estate (and advanced soil-monitoring) allowed us to coax the vines into yielding a small but concentrated crop across all varieties. The summer was wonderfully uneventful. Harvest began in early September and continued until mid-October when a torrential rainstorm brought it to a decisive close. The year may have offered a lack of rain and moisture but there was no shortage of quality, producing beautiful wines of richness and depth.

VINEYARD INFORMATION

Sourced primarily from a single block on the the family's 165-year-old, Rhinefarm Estate Vineyard, located on the southwest facing slopes of the Mayacamas Mountains, just eight miles north of San Pablo Bay. The terrain above 150 ft elevation is dominated by Arrowhead Mountain and features steep, southwest-facing hillsides of volcanic tuff and Huichica clay loam soils. Pervasive maritime breezes and long daylight exposure allow fruit to develop intense concentration.

TASTING NOTES

While Petit Verdot is traditionally a blending grape to impart nuances of spice, enhance color, and bolster the structure of Bordeaux blends, this is the second year that we've made the bold decision to cast a spotlight on this grape varietal as a standalone star. This exceptional wine presents an aromatic bouquet characterized by the uplifting essence of purple fruits, gently interwoven with floral undertones of lavender and lilac, all underpinned by hints of dark cacao nibs. Our Petit Verdot unfolds gracefully, revealing a multi-layered tapestry of velvety textures and cassis, all complemented by its robust tannin profile.

COMPOSITION

76% Petit Verdot, 20% Merlot, 4% Cabernet Sauvignon

WINEMAKING

Fermented at 21 degrees for 21 days
Drained to tank, no pressing

ALC / PH / ACID

Alc: 14.5% pH: 3.64 TA: 5.4 g/L

COOPERAGE

18 months 100% French, 25% new

PRODUCTION

402 cases

PRICE \$52.00