



2006 *Petit Verdot*

Petit Verdot is a finicky little grape packed with a lot of power. As usual it was the last to ripen during the 2006 harvest and only took one day to pick. Petit Verdot contributes a beautiful deep color and black fruit flavor to our Lake William blend. Also, a small amount of the crop was bottled 100% varietal in 375ml bottles. This provides you a unique tasting experience of a varietal not commonly seen unblended. This Petit Verdot has a rich eggplant color, with flavors of blackberry, plum, allspice and clove. Essence of spicy vanilla, from aging twenty-three months in new French Nevers oak, contributes to a smooth and long finish. We suggest enjoying this wine now through 2011.

Grapes:	100% Jarvis Estate
Harvest Dates:	October 31, 2006
Varietal Composition:	100% Petit Verdot
Malolactic Fermentation:	100%
Barrel Aging:	23 months 100% New French Nevers Oak
Cave Temperature:	61°F
Fining & Filtration:	unfined unfiltered
Technical Data:	
Sugar at Harvest:	25.0° Brix
Alcohol:	14.5 %
Total Acid:	6.3 g/liter
pH:	3.91
Production:	138 Cases

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