



## 2004 *Petit Verdot*

It only takes one day to harvest our small plot of Petit Verdot; and this year as usual it was our last varietal to ripen. Petit Verdot contributes a beautiful deep color and black fruit flavors 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, all spice and clove. Essence of spicy vanilla, from aging two years in new French Nevers oak, contributes to a smooth and long finish. We suggest enjoying this wine now through 2008.

Grapes:	100% Jarvis Estate
Harvest Dates:	October 12, 2004
Varietal Composition:	100% Petit Verdot
Malolactic Fermentation:	100%
Barrel Aging:	24 Months 100% New French Oak
Cave Temperature:	61°F
Fining & Filtration:	Unfined Unfiltered
Technical Data:	
Sugar at Harvest:	25.5° Brix
Alcohol:	14.4 %
Total Acid:	6.5 g/liter
pH:	3.7
Production:	50 cases