

Farming: Certified sustainable and vegan. Minimal machinery is used - there are no tractors in the vineyards, and all fruit is hand-picked and gravity fed in the winery. Sprays are minimal and at organic levels, irrigation is drip, and all water at the winery is re-used. The winery encourages natural biodiversity,

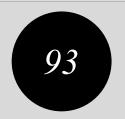
## WINEMAKING

Fermentation: 30 days total maceration: 7 days cold soak; 10 days fermentation in small wide stainless steel tanks at 82°F to extract both the jasmine aromas and the textural concentration. 18 days extended maceration.

Aging: Gently basket pressed before going into French oak (50% new) for malolactic fermentation and 16 months maturation.

## VINTAGE

The 2014 vintage was one of the coolest in the winery's history. After the temperatures in December and January being above average, the temperatures dropped dramatically in February which, combined with summer rain, delayed grape maturation by nearly one week, as autumn progressed the temperatures remained below average and very cool. These climatic conditions resulted in the Petit Verdot with high level of acidity and elegant profile.



## WINE ENTHUSIAST, EDITORS' CHOICE

"Earthy blackberry aromas are intense, deep and softened by a note of oak-based vanilla. On the palate, this highend Petit Verdot is full bodied, with firm tannins. Creamy berry and cassis flavors are overtly but nicely oaked, while savory spice and game notes add complexity to a black-fruit finish."