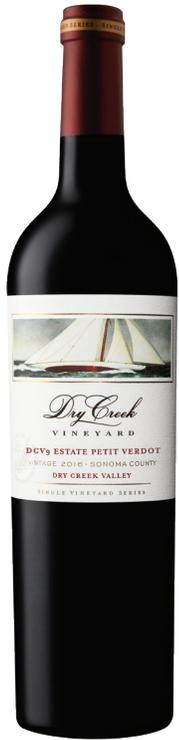


2016 DCV9 ESTATE PETIT VERDOT - DRY CREEK VALLEY



HISTORY

Our estate Petit Verdot is grown in a small, 3.55-acre parcel of our iconic Endeavour Vineyard. We find that this delicious varietal lends structure, fleshy tannins and depth of color as a blending component for our Meritage and The Mariner wines, but is outstanding all on its own as well. In certain vintages, we decide to bottle a small amount of Petit Verdot, exclusively for our wine club members, to more fully express this incredible variety. This limited production wine showcases the nuances of this noble varietal and the *terroir* of our home appellation.

GROWING SEASON

The 2016 harvest began with a relatively even growing season after welcome winter rains helped to alleviate the drought conditions. The entire ripening season enjoyed cooler than average daytime highs and cold nights – perfect for developing complex aromas and flavors. Harvest arrived earlier than usual, with a slightly smaller yield of exceptional quality fruit. September brought morning cloud cover and beautiful days with temperatures cruising along in the mid-80s, which led to delicious ripe flavors with lower sugars and higher acidity.

WINEMAKER COMMENTS

This dark and brooding Petit Verdot displays intriguing aromatics of blueberry, black currant and violets. Additional airing reveals sweet and savory notes of dried herbs and sarsaparilla, with a hint of minerality. The palate is full-bodied and rich with juicy fresh berry flavors complimented by nuances of cola, flint and barrel spice. The wine is perfectly balanced with vibrant acidity, structured tannins and a plush mouthfeel.

RELEASE DATE	April 2019
BLEND	100% Petit Verdot
APPELLATION	Dry Creek Valley
HARVEST DATES	October 1, 2016
ALCOHOL	14.5%
FERMENTATION	Average 12 days in fermenter, pumped over twice daily.
BARREL AGING	20 months in French and American oak; 33% new oak
BRIX	Average 26.5
PH	3.75
TA	6.3g/L
SOILS	Gravelly Loam
VINE AGE	16 years
YIELDS	Less than 1 ton per acre

