

**VARIETY:**

100% Petit Verdot

VINEYARD:

Hames Valley

APPELLATION:

Hames Valley, Monterey

HARVEST DATE:

Oct 6, 2021

ALCOHOL: 13.7%**PH: 3.75****TA: 6.2 g/L****AGING:**

71% Hungarian oak

29% French oak

28% new oak, 24 months

BOTTLING DATE: Jun 20, 2024**CASES PRODUCED: 148****S C H E I D**
V I N E Y A R D S**2021 RESERVE PETIT VERDOT****TASTING NOTES**

Petit Verdot translates to “little green one”, most likely because it is a late-ripening variety from the southwestern region of Bordeaux, France where it was often picked with other Bordeaux varietals before being fully ripe. As a consequence, it fell out of favor and much of the Bordeaux acreage was removed and replanted to early-ripening varieties like Merlot and Cabernet Franc. Their loss because here in sunny California, Petit Verdot is *parfait!* While traditionally it is mostly seen as a blending grape (and a fine one at that which many of our fans will recognize for the pivotal role it plays in our renowned Claret), we were so excited about the remarkable quality of the 2021 vintage that we had to showcase it all on its own.

Our 2021 Petit Verdot is a full-bodied wine with blue-black aromas of blackberry, black currant, dark cherry, and a signature hint of violet. Rich fruit flavors are heightened by layered notes of baking spice, pepper, mocha, and toasty oak. A full and round mouthfeel, finely integrated tannins, and satisfying acidity culminate in a lingering finish.

VINEYARD

The fruit for our Reserve Petit Verdot was grown on our sustainably certified Hames Valley Vineyard in the Hames Valley AVA. Located at the southern end of the Salinas Valley, this lesser-known appellation is flanked by the Santa Lucia Range to the west and the rugged Gabilans to the east. Sheltered from the afternoon winds, Hames Valley possesses some of the largest diurnal temperature swings in Monterey County, with a 50° day-to-night fluctuation quite common. The combination of warm days, crisp nights, and an incredibly long growing season make this an ideal locale for big bold reds.

VINTAGE

The 2021 growing season was marked by moderate temperatures, which further extended Monterey County’s naturally long hang-time. To start off the season, we were met with a swift and unusually large rainfall in late January. Moving into summer, drought conditions returned and, combined with consistent marine layer coverage, fruit maturity was delayed. As the summer unfolded into early fall, the marine layer moved off the coast, providing a much-welcomed late surge of heat and sunshine. The extended time on the vine allowed the fruit to slowly mature and resulted in refined phenolic development and fantastic fruit quality that shines throughout our 2021 vintage wines.

WINEMAKING

Upon arrival at the winery, the grapes were destemmed, crushed, and fermented in small, open-top fermenters. During fermentation, the cap was punched down several times per day and the juice was held on the skins for three weeks before pressing. After gently pressing off the skins, the wine was settled then racked clean to barrels for secondary fermentation and aging for 24 months in a blend of 71% Hungarian and 29% French oak to enhance complexity.

WINERY & TASTING ROOM

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