

2012 JACKPOT PETIT VERDOT



CSPC:	312975		
Price:	\$75.00		
Production:	208 six-packs		
Sales Agents:	Please visit http://road13vineyards.com/contact/sales_agents/		
Blend:	96% Petit Verdot	4% Merlot	
Wine Chemistry:	pH: 4.07	RS:	1.0 g/L
	T.A.: 5.90 g/L	Alcohol:	15.0%
	Average Brix at Harvest:	27.6 Brix	
Bottling Date:	10th of July 2014		

Viticulture:

The fruit for the 2012 Jackpot Petit Verdot was all grown on Blind Creek Vineyard in Cawston. This is an exceptional vineyard: great soil, amazing amounts of sunshine, a perfect location against a heat-collecting mountain and an exceptionally dedicated Vineyard Manager, Isabel Amaro, who uses the best viticultural practices to produce fabulous grapes. When fruit like this arrives at the winery the Winemaker's job is easy!

Winemaking:

The Petit Verdot was picked when perfectly ripe and gently destemmed into small fermenters. The grapes were hand plunged 1-4 times a day during the on skin fermentation and pressed near sugar dryness. Fermentation temperatures ranged from 28 to 30 degrees Celsius for most of the time spent on skin. The wine was aged for 16 months in French oak, 25% of which was new. In order to achieve perfect integration of all of the flavours the wine was aged for an additional six months in stainless steel prior to bottling. Neither fining nor filtration was used in the crafting of this wine.

Tasting Notes:

The 2012 Jackpot Petit Verdot has a gorgeous dark red brick color. The nose is vibrant with complex and inviting notes of black currant, violet and black olive tapenade. The palate of the Petit Verdot is incredibly rich and seamlessly soft. Big, bold and beautiful, this wine has classic Petit Verdot freshness on the front palate, like a fresh black currant. The wine also shows delicious old world flavours of soya sauce & black olive. The Jackpot Petit Verdot is robust, seamlessly structured, and elegant with nice ripe tannins and memorable length.