

# 2010 Petit Verdot Horse Heaven Hills

# **Daven**Lore

CASES PRODUCED: 113

## WINEMAKER NOTES

Double Canyon Vineyard in the Horse Heaven Hills continues to provide us with fantastic grapes. This is a big, and bold vintage. The first characters that come to mind are rich smoke and spice. Then the surprising floral aroma of violets, rose petals and orange rind. The fruit is blackberry and black currant (cassis). The oak barrels deliver a tobacco and cedar cigar box aroma finished with a hint of coffee. I expect it's aging potential to be three Gord Taylor, Winemaker to seven years.

### **VINEYARD**

Location: DOUBLE CANYON VINEYARD BLOCK 66A

**Planted:** 2007 **Slope:** 0-2% and 2-5%

Soil: Sagehill silt loam. Fine sandy loam. This soil is very deep and well drained. It formed in lacustrine sediments

with a mantle of loess on terraces.

Elevation: 800-1100 feet

Location: ALDER RIDGE VINEYARD, BLOCK I

Planted: 1998 **Aspect:** South

Soil: Warden Fine Sandy Loam

# **WINEMAKING**

PETIT VERDOT DOUBLE CANYON VINEYARD

Harvested by hand: October 29 2010

**Brix:** 24.5 **pH:** 3.40 **Yeast:** Anchor NT 112

Fermentation: 6 days Maximum temperature: 88°F

CABERNET FRANC ALDER RIDGE VINEYARD

Harvested by hand: October 29 2010

**Brix:** 24.5 **pH:** 3.57

Yeast: Laffort F-15

Fermentation: 7 days Maximum temperature: 83°F

# PETIT VERDOT

HORSE HEAVEN HILLS

Wine Lore: The word 'petit' is such a good descriptor for this grape. When harvested, the berries themselves are small and in compact clusters. But do not let the word 'petit' fool you. These small berries and tight clusters make a very large and flavorful wine. This may be why single varietal Petit Verdots are new to Washington state. The wine in this bottle reflects the large characteristics of these small and flavor-packed berries.



#### **TECHNICAL DATA**

**Alcohol:** 13.7 %

**Blend:** 

Double Canyon Vineyard

85% Petit Verdot Alder Ridge Vineyard 9% Cabernet Franc

6% Cabernet Sauvignon Bottled: April 19 2012

Potential Aging: 3-7 years

## **FOOD PAIRINGS**

Blackened steak Fava beans Spanakopita **Ouiche Lorraine** Bacon

