2017 HANDS-ON Petit Verdot

**Technical Data**

**VINTAGE: 2017**

**COMPOSITION**: 100% Petit Verdot

**APPELATION:** Columbia Valley

**HARVEST:** October 18,2017

**Fermentation**: Our 2017 Hands-On Petit Verdot was fermented in 500 L French oak open-top barrels. During fermentation the wine was produced using punch-downs. The wine was then aged in 100 % new French oak for 23 months before being bottled. This wine was racked by gravity, a technique called “Soutirage.”

**Winemaker notes** This Petit Verdot is dark and robust, after decanting for two hours it displays highly perfumed aromas of musky vanilla, black cherry, Bing cherry and violets. The terrific acid, violet and sage notes are lush and balanced on the palate and can’t help but make you smile. A spicy finish adds to the complexity and enjoyment of this unique wine. It is still young and we recommend cellaring for 2-3 years before opening.

Pair with Roasted Pork, Portabello or Shitake Mushrooms, Barbecue Beef Short Ribs, Ground Beef Burgers, or even Mexican adobo.

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
|  |  |  |
|  |  |  |
|  |  |  |

**Chemistry at bottling:**

**TA 6.0**

**PH 3.73**

**ALC 14.3 %**