



MADROÑA

2014 Petit Verdot—Signature Collection

Petit Verdot

Although Petit Verdot is rarely bottled as a stand-alone varietal, it is often present in the greatest vintages of Bordeaux blends. Used predominantly for backbone, structure and color, Petit Verdot is bold and rustic with ripe fruit characters and hearty tannins. Ironically, the variety, taste-wise, does not seem to fall in the same family as Cabernet and Merlot. Instead, Petit Verdot has almost Zinfandel-like characters, big-bodied with ripe brambly fruit. A quintessential blending component, Petit Verdot adds an essence to Bordeaux blends that no other variety can.

The Vineyards

The original small planting (0.33 acres) of Petit Verdot was grafted in 1992 on to Sauvignon Blanc rootstock in our Enyé Vineyards in Pleasant Valley. With a north-facing slope at 2,800 feet elevation, the climate is cool, providing for a slow maturation of fruit. Often the latest variety we pick, our Petit Verdot is very small-berried with incredible density and richness. The single-wire trellising system aided by copious amounts of hand leaf-thinning allows for an open canopy and balanced fruit.

In 1997, we planted an additional 0.26 acres on the same slope with a vertical-shoot-positioned system on the divigorating rootstock 101-14. Equally intense and dense, this young block is field-blended with the original block for complexity.

The 2014 Vintage

Big, black, dense and full of unbridled cellaring potential, this Petit Verdot embodies the reason for bottling the variety on its own. With a bit of blending (11% Malbec, 9% Cab Sauv, 4% Merlot and a dash of Cab France) to marry the bigness of the palate, the aromas are definitely Petit Verdot. The super-briary/cherry aspects are intensified by some more high-tone strawberry notes. The palate is rich on the entry with an almost luscious texture, but the youthful Petit Verdot tannins on the finish are tamed by its Bordeaux friends, especially the Malbec. A phenomenal wine with big dishes (with a pinch of fatty richness), enjoy this wine as the Bordeaux variety that doesn't much taste like its origins are in Bordeaux!

Suggested Food Pairings

Such a dense and opulent wine demands bold and interesting flavors. Braised short ribs with all their richness (or an exceptional rib-eye steak) is what is called for here! (Cellaring Potential: 7+ years)

Facts

Appellation: El Dorado

Estate Grown

Blend: 75.4% Petit Verdot, 11.2% Malbec, 8.7% Cabernet Sauvignon, 4.0% Merlot, 0.7% Cabernet Franc

Fermentation: 10 days on skins in an open top fermenter, punched-down twice daily

Aging: 19 months in neutral oak barrels

Bottled: June 2, 2016, Production: 128 cases

Alcohol: 14.5%, pH: 3.76, TA: 0.64g/100ml

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