

## 2003 Petit Verdot

- Vintage:** The 2003 vintage was an exceptional harvest. Unusually high springtime temperatures affected berry set; on average yields were down 20%. Normal summer temperatures allowed the small crop to ripen and easily reach full maturity. The wines from this vintage are extremely intense, with powerful aromas, rich flavors, and firm acidity.
- Vineyard:** Petit Verdot is considered one of the five “Bordeaux” varieties. This thick-skinned, late ripening grape produces a very dark, tannic, and fragrant wine. It has traditionally been used as a blender (to add color and structure) in Bordeaux wines, primarily in the southern Médoc. In 2000, one acre of Petit Verdot was planted in an isolated valley on the Truchard Estate Vineyard. The vines grow in a light sandstone soil on a steep hillside. In the cooler Carneros climate these grapes ripen slowly, allowing for maximum flavor development. The resulting wine is dark purple, with floral aromas, and an intense fruity flavor.
- Harvest:** October 31 • 24.7 °Brix • 3.52 pH • 7.0 g/L TA
- Winemaking:** All of the fruit was gently destemmed and crushed into open top fermenters, then inoculated with Pasteur Red yeast. The fermentation was punched down twice daily, with the temperature peaking at 90° F. The wine was pressed after 14 days of maceration and aged for 20 months in French oak barrels (40% new). Rackings occurred every 4 months until bottling in August of 2005. This wine is drinkable now, but has the structure and intensity to evolve over the next 7 – 10 years.
- Wine Analysis:** 14.2% alcohol • 3.65 pH • 6.0 g/l TA
- Tasting Notes:** An exotic nose of violet, blueberry, and cassis; with hints of cedar, tobacco, and vanilla. The mouth is smooth and round – full of black cherry, cranberry, and ripe plum. Ripe, mouth-filling tannins fill out the palate and provide an opulent finish of fruit and spice.
- Release Date:** November 1, 2006  
**Cases Produced:** 68 cases  
**Bottle Price:** \$35.00