



2012
ESTATE PETIT VERDOT

VINTAGE

After three difficult harvests, 2012 brought us a delightful one! Bud break began mid-April with consistently good climate through bloom. Cabernet Sauvignon clusters were tight this year with small berries, leading to deep color in the wines. The yield overall was up over the past three vintages, with quality about that same, if not better. We began harvest the second week of September and complete it at the end of October. Even with a rain storm that dropped 3-4 inches in late September, the fruit quality was not affected.

VINEYARDS & WINEMAKING

The Foley Johnson Estate Petit Verdot is grown on loamy soils of gravel, clay, and sand which helps provide ample drainage and lessen the vigor of foliage growth. These ideal growing conditions allow our Bordeaux varietals to reach full maturity on the vine without taking on the green leafy taste of under-ripened fruit. The wine went through 100% malolactic fermentation and was racked four times throughout the barreling process. After 16 months of aging in new and used French Oak barrels (15% new) the wine was bottled in July 2014.

TASTING

Our 2012 Rutherford Petit Verdot is deep ruby in color. It has mouthwatering dark fruit aromas of blackberry, cherry and plum. The palate is warm and inviting, with red fruits, violet, sage, and a hint of spiciness. The structured yet approachable tannins are highlighted by vanilla notes from the French oak barrels. The finish is long, lingering and possesses a gravel-like minerality. Its deep, bright berry flavors are incredible with the rich stock base of a classic Beef Bourgne.

STATISTICS

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| APPELLATION | Rutherford | ALCOHOL | 15.4% |
| VINEYARD | 75% Petit Verdot, 15% Cabernet Sauvignon, 10% Merlot | TA | 5.94 g/L |
| COMPOSITION | 16 months in French oak barrels (15% new) | PH | 3.85 |
| AGING | | BOTTLING DATE | July 2014 |
| | | PRODUCTION | 264 Cases |