



2022

HANDMADE

PETIT VERDOT - RUTHERFORD

VINTAGE

The 2022 vintage was warmer and drier than average, culminating in a significant 8-day heat surge in early September with temperatures soaring above 110°F. The extreme heat forced Brix to rise and we found ourselves in a hurry to bring in all the fruit as quickly as possible.

VINEYARDS & WINEMAKING

In the heart of the Foley Johnson Rutherford Estate, our Petit Verdot is farmed in the famous “Rutherford Dust” that yields small, yet intense clusters from well-balanced vines. The ideal growing conditions in the vineyard allow our Bordeaux varietals to reach full maturity on the vine without taking on the green, leafy taste of under-ripe fruit. The grapes were harvested September 20, 2022. The wine went through 100% malolactic fermentation and aged for 18 months in 45% new French oak before going into bottle on July 23, 2024.

TASTING

Petit Verdot is known for its saturated color and bold phenolics, and this wine is an excellent representation of that. After decanting, dynamic characters come to life - the nose is bold with toasted oak, plum, vanilla, and cigar box, with accents of black pepper. The full-body exhibits robust flavors of cocoa, cherry jam, leather, and spice lingering long after the last sip. Lamb shank or blue cheese are wonderful pairings for this powerhouse wine.

STATISTICS

APPELLATION	Rutherford, Napa Valley	ALCOHOL	14.7%
VINEYARD	Foley Johnson Estate, Block 5	TA	5.9 g/L
COMPOSITION	97% Petit Verdot, 2% Malbec, 1% Cabernet Sauvignon	pH	3.68
AGING	18 months in French oak, 45% new	BOTTLING DATE	July 23, 2024
PRODUCTION	54cases		

