



## **2022 Petit Verdot Bonny's Vineyard, Oakville**

### **Harvest Notes**

2022 was the last of three years of drought which was saved by a significant rainfall in April. This rain replenished the soil before a long summer allowing the vines to fully develop their canopy in the Spring, followed by a lengthy Summer of fruit development. Crop level, which is largely determined in the previous year was still very light. It was a relatively long, cool summer punctuated by a heat spike a couple weeks before harvest which ushered in the ripe fruit.

### **Tasting Notes**

2022 was a small vintage across the board but these young vines only produced 41 cases of intense Petit Verdot. A small amount was blended into two of our Cabernets but this stand-alone Petit is a wine geek's delight. Dreams of a savory blueberry cobbler speckled with cranberries, figs and hints of rosemary, and rye. Although it can be paired with a stew, risotto, and more, I think this is the perfect winter cheese course wine.

### **Winemaking Notes**

The grapes were harvested early in the morning, then brought to the winery and hand-sorted. The fruit was destemmed into a fermenter and allowed to cold soak overnight. Once inoculated, punch downs continued until the wine was pressed a few days before fermentation completed. Once primary fermentation ended, it was transferred to barrel and stirred once a month until malolactic fermentation was complete. After 22 months in barrel this wine did not need fining and was bottled.

### **2022 Petit Verdot Tech**

Harvest Date: September 18  
Varietal: 100% Petit Verdot  
Barrel Age: 22 months  
100% neutral oak  
Appellation: Oakville, Napa  
Bottled: July 2024  
Bottle Size: 750ml  
Production: 41 cases  
Alcohol: 12.8%  
Total Acidity: 5.6 g/L  
pH: 3.71