

PETIT VERDOT

2018

OLSEN VINEYARDS YAKIMA VALLEY

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YAKIMA VALLEY AVA

"Brevity is the soul of wit."

— William Shakespeare

OLSEN VINEYARD

The feast of reason and flow of soul brought us to the Yakima Valley Appellation to sour Petit Verdot of exceptional quality, from Olsen Vineyards. Olsen's Petit Verdot grapes are characterized by depth and breadth. This Petit Verdot stands alone, but is often used, as the bones in world class blends. Intense flavors of cherry and berries combine with firm tannins and inky blackness that will stain your soul.

WINE DATA

| Composition | 100% Petit Verdot |
|------------------------------|--------------------|
| Case Production | 380 |
| Aging process | 50% New French Oak |
| Bottle Date | December 2020 |
| Release Date | February 2022 |
| pH Total Acidity Alcohol | 3.96 .49 14.5% |

TASTING NOTES

Petit Verdot can lend a whole lot to a blend, as it tends to be very big and bold. However, we prefer to show off this varietal as a standalone. Also from the Olsen Brothers vineyard, you are in for a treat with this complex dark beauty. Notes of black fruit, butterscotch, coffee, toast, oh my! The symphony of tannins, oak, fruit, and acidity are in perfect balance with each other.

FOOD PAIRING

Slow Cooker Chicken Mole {Courtesy Rick Bayless | 'Fiesta at Rick's'} Full recipe available on the web @ www.WitCellars.com.

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