



PETIT VERDOT

2022

OLSEN VINEYARDS
YAKIMA VALLEY

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YAKIMA VALLEY AVA

"Brevity is the soul of wit."
— William Shakespeare

OLSEN VINEYARDS

The feast of reason and flow of soul brought us to the Yakima Valley Appellation to source 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	325
Aging process	18 Months in 60% Neutral Barrels 40% New French Oak
Bottle Date	August 2024
Release Date	October 2025
pH Total Acidity Alcohol	3.68 .78 14.6%

TASTING NOTES

The nose is captivating and aromatic, showcasing dark fruit and floral notes. On the palate, the wine reveals its full-bodied nature, bursting with flavor yet remaining harmonious. Black currant and plum transition beautifully, delivering a juicy, velvety mouthfeel. Blueberry jam adds sweetness, balancing the wine's natural acidity. Vanilla bean weaves through the mid-palate, enriching the fruit with a creamy texture. Subtle violet notes dance in the background, ensuring a well-rounded experience and a long, lingering finish.

FOOD PAIRING

Fatty meats with chimichurri sauce, savory cheeses, or dark chocolate.

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