



2012 PETIT VERDOT

Damir Ranch – Stanislaus County

On occasion, Petit Verdot reminds me of Rodney Dangerfield; ‘It just don’t get no respect’. Whenever I put together comparative commercial tastings, where we survey the market and see what other vintners are offering, it is easy to find enough wines of the other Bordeaux varieties; Cabernet Sauvignon, Merlot, Cabernet Franc and Malbec to fill out a flight of eight to ten wines. But when it comes to finding a selection of Petit Verdot it often becomes a task that involves five or six stops and the better part of an afternoon. A varietal offering of Petit Verdot is fairly rare. I have my suspicions as to why this is so, and it has little to do with the quality of the grape and the resulting wine. The French winemakers that I met in while visiting Bordeaux in 1995 all thought highly of Petit Verdot and they would have grown more of it if only the climate in Bordeaux would ripen it. Petit Verdot loves the heat and the sunshine. It is the last of the Bordeaux varieties to ripen and is therefore limited to the warmest regions. Most producers that make Petit Verdot also make Cabernet Sauvignon and can get a better return for their efforts when the Petit Verdot is blended into the Cabernet Sauvignon. And from a winemaking perspective it is a rare Cabernet Sauvignon that wouldn’t benefit from the inclusion of a small portion of Petite Verdot. This all conspires to limit the offerings of varietal Petit Verdot. In keeping with our desire to present wines reflecting the flavors and character of individual vineyards we present our Petit Verdot as a one-hundred percent varietal wine from the sun drenched Damir Ranch in Stanislaus County.

The 2012 Petit Verdot has a deep, almost inky, purple color with bright hues. Aromatically this wine delivers plenty of black fruit; boysenberry, marionberry and blanckcurrant. There are also notes of cinnamon, clove and nutmeg. Aging for eighteen months in small oak barrels provides the bouquet with nuances of hazelnut, mocha and vanilla. On the pallet juicy succulent flavors of fully ripened blue and black fruits transition seamlessly to a long finish full that remains focused on a triple berry pie flavor with a wee bit of toasted oak sneaking in at the conclusion. As with a majority of the Runquist Wines the tannins are soft, mature, and well integrated and contribute to the wine’s creamy silky texture.

Varietal Composition: 100% Petit Verdot 13.5% Alc. 0.61 g/100ml TA 3.60 pH

Oak Regime: 32% French Oak 68% American Oak

Released: March 1, 2013 1,049 Cases Produced

Suggested Retail Price: \$24 Wine Club Price \$20.40