



Trinchero Napa Reserve Petit Verdot 2004

WINE INFORMATION
Composition: 86% Petit Verdot,
14% Cabernet Sauvignon
Alcohol: 13.5%
T.A.: .59g/100ml
pH: 3.70
Oak: 100% French Oak, 76%
New
Cases: 800 6-pack cases
Release Date: October 2006



VINEYARD

Our Petit Verdot comes entirely from a three-acre block at our Main Street Vineyard located just east of Highway 29 at the southern end of the St. Helena AVA. It is a level site with nutrient-poor soils, good sun exposure and excellent air circulation. In addition to the ideal terroir, we use sustainable farming methods accompanied by low yields to preserve the essential personality of the site.



WINEMAKING

After a cold pre-soak, the grapes were fermented using the rack-and-return method (delestage) favored by leading Bordeaux chateaux. In addition to increasing color and flavor, this process allows for the removal of seeds, which reduces astringency and produces more supple tannins. To further soften tannins and create a more generous texture, the wine was exposed to air during fermentation and barrel aging.



WINEMAKER NOTES

Most of the Petit Verdot from our Main Street Vineyard ends up in our Meritage. As in its native Bordeaux, this thick skinned grape adds color and grip to the final blend. But, from time to time I like to bottle a small amount of this lesser known variety for both intellectual and hedonistic reasons. This 2004 is dark, dense and ripe. The nose is forward and bold with blackberries, violets, vanilla and spice. The tannins are firm, yet supple.



CHEF NOTES

The rich elegant texture of our 2004 Petit Verdot is complemented when paired with dishes of equal sophistication. Our chefs favorite pairing for this special wine is apple wood bacon wrapped pan-seared filet mignon topped with a stilton cheese crust accompanied by roasted fingerling potatoes (roasted in duck fat, of course) and lightly sautéed morel mushrooms.

