



Trinchero Napa Reserve Petit Verdot 2005

WINE INFORMATION

Composition: 89% Petit Verdot,
11% Cabernet Sauvignon

Alcohol: 14.25%

T.A.: .62g/100ml

pH: 3.73

Oak: 54% French, 46% American

Cases: 1800 6-pack cases

Release Date: August 2007



VINEYARD INFORMATION

This 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 St. Helena. Grown primarily for use in our Meritage, as in its native Bordeaux, this thick skinned grape adds color and grip to the final blend. While 2005 was generally thought of as a “late harvest”, we picked this block on October 5th.



WINEMAKING INFORMATION

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. While it spent over a year and a half in barrel, none were new, to keep the tannins supple and understated.

WINEMAKER NOTES

While usually used as a component, in a starring role this varietal clearly shows its characteristics; inky color, floral aromas and flavors with a mouthfeel like velvet.

CHEF NOTES

The rich elegant texture of our 2005 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 and lightly sautéed morel mushrooms.

