



HILL FAMILY  
E S T A T E



## 2022 Petit Verdot

**Production:** 180 cases

**Composition:** 82% Petit Verdot, 13% Cabernet Sauvignon and 5% Malbec

**Vineyard:** Windy Flats

**Elevation:** 1,200 ft.

**Cooperage:** 20 months in 40% new Remond Aillers and Orion

**Alcohol:** 15.2%, TA:5.5 g/L, pH: 3.83

**Bottling date:** May 28, 2024

**Release date:** Spring 2025

**Release price:** \$65.00

Petit Verdot is one of the 5 noble Bordeaux varieties. It is normally used in blends to bolster the color and tannin. At Windy Flats, Petit Verdot has a more civilized outcome, and though still a monster, it is drinkable and even has some finesse. The grapes were harvested on September 13. We gave the fruit a 4-day cold soak, inoculated with Clos yeast and kept the fermentation temperature at 87 degrees. The wine was pressed off at 7 Brix to keep the tannins lower and the wine went to barrel two days later. We racked it a few times and left it in barrel for 20 months before bottling in late May. In 2022 all 5 Bordeaux varieties were produced at Hill Family Estate as separate bottling lots.

### **Winemaker Alison Doran's tasting notes:**

As you might expect from this bold Bordeaux variety, the wine is deep and dark in color and flavor. The expressive aromas are a symphony of spicy, earthy and meaty notes in harmony with the ripe blackberry and fig flavors. Plush and generous on entry there is great depth and breadth supporting the intense flavors of licorice and Cacao. This concentrated wine delivers on the promise of Petit Verdot but in an approachable and friendly style.