



## 2018 *Petit Verdot*

Winemaker: *Michael Trujillo*

Production: *65 Cases*

Release Date: *May 1, 2020*

Varietal: *100% Petit Verdot*

Appellation: *Saint Helena*

Fermentation: *50% New French Oak,  
50% 1-year French Oak for 14 months*

Tech: *pH: 3.76 | TA: 5.5 g/l | RS: 1.0 g/l | Alc: 15%*

Suggested Retail Price: *\$70*

### WINEMAKING

Hand-picked, hand-sorted at crusher. Allowed to cold soak for 48 hours prior to yeast inoculation. Fermented in small open top fermenter. Fermentation was allowed to warm gently not exceeding 80° to retain the varietal characters and to get a nice flavor extraction from the grapes without excessive tannin. Fermentation cap (skins) was kept submerged through the entire fermentation. At mid fermentation, temperatures brought back down to retain fruit characters and tannin control. Gently pressed off at dryness and move to all French oak to undergo malolactic fermentation. Did about 1 new barrel and 1 one-year barrel for aging its 14 months. Light egg white fining prior bottling.

### TASTING NOTES

Dark and dense fruit notes make this 2018 Petit Verdot exquisite. Bold flavors and well balances with a fine structure that carries to wine to a nice spicy finish.

**BATTUELLO**  
VINEYARDS