

2021 Reserve Petit Verdot

Out of Nothing...



WINEMAKING

The grapes for this wine were hand picked from two different vineyards in the south Okanagan just a few days apart from each other. The grapes however were blended in tank and fermented as one. During fermentation the grapes received daily pump overs for about two weeks until fermentation was complete. After fermentation was complete the grapes were pressed and racked to barrel. While in barrel the wine went through Malolactic fermentation. After MLF was complete the wine was returned to tank for a homogeneous blend. And then once again put back into barrel, where it stayed for 18 months until it was bottled.

18 months in French oak, 25% new.

TASTING NOTES

The 2021 Reserve Petit Verdot pours a deep, dark garnet hue. The aromas enchant with a bouquet of violet blossoms, entwined with the richness of ripe black plum and the captivating essence of dark licorice. Hints of Angelica root add an intriguing herbal depth, while a whisper of forest floor evokes an earthy woody essence. Flavours of blackberry and plum dance on the palate, accompanied by the tanginess of haskap and tayberry. Velvety tannins offer a luxurious texturing, balancing a soft finesse and plushness that caresses the mouth. The experience culminates in a subtly lingering finish that leaves a graceful and lasting impression.

APPELLATION: Okanagan Valley

COMPOSITION: Petit Verdot

BOTTLE SIZE: 750mL

ALCOHOL: 14.3%

RESIDUAL SUGAR: 1.39 g/L

ACIDITY: 6.0 g/L

BOTTLED DATE: July 21, 2023

CASES: 189

EX NIHILO
VINEYARDS