



VINTAGE		2008
HARVESTED		September 27, 2008
RELEASE		February 2011
WINEMAKER		Erin Green
COMPOSITION		100% Petit Verdot
VINEYARD		Pahlmeyer Waters Ranch
APPELLATION		Napa Valley
BOTTLED		April 22, 2010
ALCOHOL		15.2% by volume
pH		3.89
TOTAL ACIDITY		0.634g/100ml
CRUSHING REGIME		100% destemmed
MACERATION		4-5 days cold soak
FERMENTATION		100% Wild Native Yeast
BARREL AGING		18 months in French Oak Taransaud barrels
FINISHING		Bottled unfined & unfiltered
PRODUCTION		75 cases

Pahlmeyer

2008.

PETIT VERDOT

This 100% Petit Verdot (“small green”) is a rare bottling with only 75 cases produced. Inky purple in the glass, the nose is very revealing. Full aromas of black cherry, blackberry, tar and dried herbs with dry vineyard dust and subtle smoked meats fill your senses. The firm mouthfeel and solid structure show it’s single-vineyard origin – Pahlmeyer’s Waters Ranch Vineyard draped over the ridge of Atlas Peak at 1800 to 2100 feet. The wine demands pairing with bold dishes such as braised beef or game with exotic mushrooms. This wine which is perfectly stunning now will continue to evolve through 2015 to 2025.

– Erin Green, *Winemaker*

811 St. Helena Hwy South, Suite 202 St. Helena, California 94574
707.255.2321 Fax 707.255.6786
www.pahlmeyer.com