



VINTAGE		2007
HARVESTED		October 4, 2007
RELEASE		April 2010
WINEMAKER		Erin Green
COMPOSITION		96% Petit Verdot, 4% Cabernet Sauvignon
VINEYARD		Pahlmeyer Waters Ranch
APPELLATION		Napa Valley
BOTTLED		April 23, 2009
ALCOHOL		15.2% by volume
pH		3.86
TOTAL ACIDITY		.61g/100ml
CRUSHING REGIME		100% destemmed
MACERATION		4-5 days cold soak
FERMENTATION		100% Native Yeast
BARREL AGING		18 months in French Oak Taransaud barrels
FINISHING		Bottled unfiltered & unfiltered
PRODUCTION		480 bottles

Pahlmeyer

2007.

PETIT VERDOT

2007 Pahlmeyer Petit Verdot is a rare bottling, just 40 cases produced. Because of the exceptional nature of the finished wine, a portion was isolated from the portfolio where it is typically blended to add structure to our Pahlmeyer Proprietary Red. This wine opens up to an elegant nose of lilac and charred rosemary with subtle fennel, lavender, and herbs de Provence. Digging deeper, one encounters lush blueberries, blackberries, and red plums with elusive vanilla, dark cocoa powder and black cherry cola. Nothing is left out of the exceptionally savory and balanced palate experience, as the wine features sound structure and a lingering finish kissed with fine tannins. This wine begs to be paired with grilled lamb with herbs and garlic, porcini mushroom risotto or slightly charred sturgeon. Properly cellared, it will continue to evolve and gain complexity through 2015 to 2022.

– Erin Green, *Winemaker*