



PETIT VERDOT

DRAGONFLY BLOCK

SANTA CLARA VALLEY

2012

VINEYARDS

THE LAST VINTAGE FROM OUR ORIGINAL DRAGONFLY BLOCK IN THE UVAS VALLEY. EARLY OCTOBER RAINS AND A DRIVING HAIL TARGETED DRAGONFLY PROMPTING HARVEST TO COMMENCE ABOUT A WEEK EARLIER THAN ANTICIPATED. MOTHER NATURE WASN'T FOLLOWING THE SCHEDULE! COMPLEX AROMAS OF MINERALITY, FRENCH PLUMS AND BLACKBERRIES ENHANCED BY NUANCES OF BAKER'S SPICES AND SUBTLE TOASTY OAK. FIRM ROUND TANNINS WITH A NICE ACID BACKBONE WILL ALLOW IT TO AGE NICELY FOR ANOTHER 7-10 YEARS.

WINEMAKING

BECAUSE THE HAIL DAMAGED THE SHOULDERS OF THE PETIT VERDOT CLUSTERS AND THE CANOPY WAS STRIPPED OF 60% OF THE CANOPY, THE FRUIT WAS PICKED THE FOLLOWING DAY AND FERMENTATIONS COMMENCED IMMEDIATELY TO HELP KEEP THE FRUIT AND RESULTING FERMENTATIONS FROM OFF AROMAS. FERMENTATIONS WERE KEPT IN THE LOW 80'S TO PROMOTE HEALTHY FERMENTATIONS AND PRESERVE THE INHERENT FRUIT FLAVORS. AGED FOR 29 MONTHS IN 50% NEW FRENCH OAK BARRELS.

TASTING NOTES

THE 2012 PETIT VERDOT IS FULL BODIED AND SMOOTH. INVITING AROMAS OF BLACK CHERRY, PLUM, AND VANILLA ON THE NOSE. LAYERS OF EARTHINESS, DRIED FLOWERS, AND COCOA INTEGRATE HARMONIOUSLY INTO A FINELY BALANCED MARRIAGE BETWEEN TANNIN AND ACID. FINISH IS LONG AND LINGERING. PETIT VERDOT DRINKS WELL NOW BUT WILL CONTINUE TO DEVELOP COMPLEXITY OVERTIME. PAIRS WELL WITH CHARGRILLED BEEF, SMOKED SAUSAGES, AND ROASTED ROOT VEGGIES. FOR CHEESE, TRY IT WITH MANCHEGO, ROQUEFORT, OR MAYTAG BLUE.

VARIETAL COMPOSITION:

100% PETIT VERDOT

COOPERAGE:

29 MONTHS IN 50% NEW FRENCH

BRIX @ HARVEST:

24.9-25.3* BRIX

OCTOBER 13TH 2012

ANALYSIS:

ALCOHOL 14.8% PH 3.45 TA .60



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