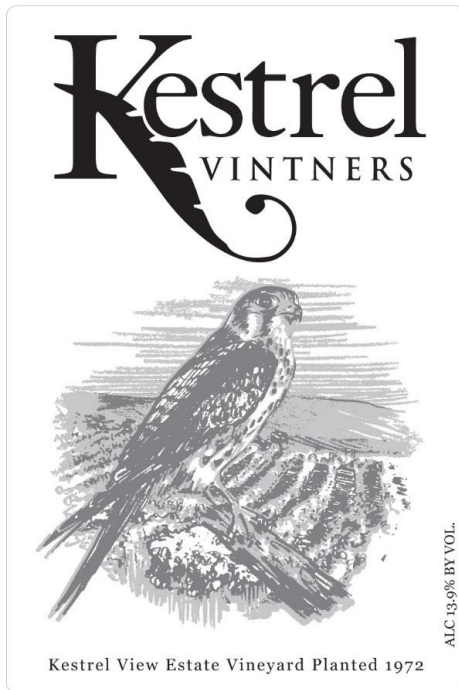




2011 Signature Series Petit Verdot



SIGNATURE SERIES
 PETIT VERDOT
 WASHINGTON STATE | YAKIMA VALLEY

*Elegant and refined,
 allowing fruit, spice and
 earthy flavors to repeat
 and linger.*

Vinification:

The grapes were harvested from Olsen Estate Vineyards at the height of its ripeness in late October. The small intensely flavored berries are concentrated with delicious elegance. They are truly something special and I wanted to bring them to you as a single varietal from Kestrel for the first time. They were fermented in small open top fermenters and pressed to French Oak barrels where they aged for 22 months.

Winemaker Notes:

The color at the margins reminds me of rubies. In the aroma you will be greeted by cherry, blueberry, black plums, blackberry, black pepper, cloves, anise, coffee, cedar, tar and leather. These flavors glide across your palate with velvety softness. The body is elegant and refined, allowing fruit, spice and earthy flavors to repeat and linger.

Blend: 93% Petite Verdot 7% Cabernet Sauvignon

Vineyard Source: 100% Olsen Vineyards

Food Pairings: Due to the rigid tannin structure and concentrated nature of this wine, foods with plenty of weight, protein and fat are your best bets. Consider rich cuts of red meat, well-aged cheese (like Stilton) or wild game.

"I MAKE WINE FOR BIRTHDAYS, ANNIVERSARIES, AND MONDAYS."

– Flint Nelson, winemaker

509 | 786 | CORK (2675)