

# 2013 PETIT VERDOT

## SIGNATURE SERIES



*Rich floral, blackberry, molasses, and leather aromas mixed with warm and inviting flavors of dark fruit and chocolate*

### VINIFICATION:

The grapes for this blend were harvested from Olsen Estate Vineyards in the Yakima Valley. We have been working with fruit from Olsen Estate for several years and feel this wine is worth bottling on its own. By blending Cabernet Sauvignon into the Petit Verdot we added a little more complexity and depth to the wine. Petit Verdot has small, concentrated, intensely flavored berries. The Cabernet Sauvignon has great intensity and finish. The wines were fermented separately and then blended together after aging in French and Hungarian Oak barrels for approximately 22 months.

### WINEMAKER'S NOTES:

Petit Verdot should be a big rich dark wine, something that kind of hits you in the mouth when you taste it. The color is dark, almost an inky color with red hues on the edges. The aromas have a rich floral component mixed with plums, blackberry, black pepper, tar, molasses and leather. The flavors are warm and inviting, some dark fruit and chocolate combined with a nice oak undertone make this wine hard not to enjoy. The body is medium with an elegant and refined finish that keeps going. This is a wine that will age with class but is already drinking quite nicely. Pair with rich cuts of red meat, like wild venison or buffalo.

### YOUR TASTING NOTES:

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#### AGING PROFILE

22 months in new French and Hungarian Oak barrels

#### VINEYARD

100% Olsen Estates

#### BLEND

94% Petit Verdot  
6% Cabernet Sauvignon

#### TECHNICAL

Alc. 14.5%  
pH: 3.6  
TA: 5.1

#### CASES

205

# FOUR BEAN BISON CHILI

PAIR WITH 2013 SIGNATURE SERIES PETIT VERDOT

## INGREDIENTS:

- 2 lbs. premium ground buffalo
- 2 Tbsps olive oil
- 1 onion, chopped
- 2 Tbsp fresh garlic, chopped
- 2 Tbsp cumin
- 2 Tbsp chili powder
- ½ Tbsp oregano
- ½ Tbsp thyme
- 2 tsp coriander
- ½ tsp each paprika and cayenne
- 1 Tbsp black pepper
- 2 tsp salt
- 1 Quart stewed tomatoes
- 1 Quart tomato sauce
- 8 golden pepperoncini, diced + juices
- 1 15oz can each: butter beans, black beans, kidney beans, and pinto beans, (drained - but not rinsed)
- 1 lemon, juiced



## PREPARATION:

- Mix all dry spices together
- Heat olive oil in heavy stew pot over medium high heat
- Add bison meat, crumbling into small pieces. Lightly brown, stirring constantly for 4 minutes
- Add onion, garlic, and seasonings. Continue to brown, stirring occasionally for 10 minutes
- Add remaining ingredients and bring to a full boil. Reduce heat and simmer, uncovered, for one hour, or until desired thickness is achieved
- Adjust seasoning to taste. Garnish with fresh lime or lemon wedges, chopped cilantro, sour cream, or grated cheddar cheese