

2014 PETIT VERDOT

SIGNATURE SERIES



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VINIFICATION:

Our Petit Verdot grapes are from Olsen Estates vineyard. Much like Kestrel View Estates Vineyard, Olsen is known for the care they put into their grapes. The terroir commonly contributes a crisp acidity and pleasant minerality. These natural notes are complemented by Merlot from Kestrel's own Estate Vineyard. The wines were fermented and aged separately before being blended and bottled, where the Merlot added a depth and jaminess that filled out the finished product. This Petit Verdot continued to age in the bottle for another year until we felt it was ready for your glass.

WINEMAKER NOTES:

Petit Verdot is a rich, special occasion wine. This vintage is at its best once decanted and enjoyed with good food and great company. In the glass, it is a deep burgundy pool that draws you in with aromas of black cherry jam, smoky raisin, and spices like anise and nutmeg. The chewy tannins are musky and complement the full, warm body. You'll be intrigued by the edgy finish of dark fruit jam and spices. Pair this masculine wine with an equally strong meal.

YOUR TASTING NOTES:

AGING PROFILE

24 months in Oak

VINEYARD

93% Olsen Estates
7% Kestrel View Estates

BLEND

92.88% Petit Verdot
7.12% Merlot

TECHNICAL

Alc. 14.6%
pH: 3.8
TA: 5.3

CASES

286

MULLED WINE RIB EYE

PAIR WITH 2014 SIGNATURE SERIES PETIT VERDOT

INGREDIENTS:

- 1½ c Petit Verdot
- ½ c granulated sugar
- 1 tsp grated orange zest
- ½ tsp grated nutmeg
- 8 cloves
- 2 cinnamon sticks
- One 16-ounce rib eye steak
- 2 TBSP olive oil, plus more for garnish
- Kosher salt and freshly ground black pepper, to taste



PREPARATION:

- In a small saucepan, bring the Petit Verdot to a boil over high heat. Reduce the heat to a simmer and add the sugar, orange zest, nutmeg, cloves and cinnamon sticks. Cook until the alcohol has cooked off and the liquid has reduced to 1 cup, 15 minutes. Remove from the heat, let cool completely then strain.
- In a plastic bag, combine the steak with the cooled marinade and seal. Refrigerate for 24 hours.
- The next day, remove the steak from the marinade and pat it dry with paper towels. In a medium skillet, heat the olive oil over medium-high heat. Season the steak liberally with salt and pepper on both sides and add to the pan. Cook, flipping once, until golden brown and an internal temperature of 125° has been reached, 4 to 5 minutes per side.
- Transfer to a cutting board and let rest for 2 minutes, slice, drizzle with olive oil and serve.