LAMBERT BRIDGE

2007 Petit Verdot



SPECIFICS

Appellation Sonoma County

Vintage 2007

Release Date June 2010

Blend 100% Petit Verdot

Cases Produced 345

Barrel Regime Barrel aged for 22 months

100% French oak 50% new barrels 50% one-year old barrels

Alcohol 14.3%

Price \$65

SONOMA COUNTY

100% Petit Verdot

Petit Verdot ripens late in France due to the rainy season, which is why it is not typically bottled on its own by the famed first growth Chateaux. However, with Sonoma County's long growing season, Petit Verdot reaches optimal ripeness, showcasing a brilliant array of aromas and flavors.

This is a variety which most people have heard of, but hardly anyone knows in its pure form. As homage to one of our favorite wine regions, we decided to bottle just a few cases of 100% Petit Verdot each year, so you can form your own knowledgeable answer to the common question "Why do so many great Bordeaux have a tiny bit of Petit Verdot in the blend?" The first thing you will notice is the color, it is as black as night. Then you will notice that it has a curious and subtle spiciness. Perfect for blending? You decide.

This wine's bouquet has hints of spice, blueberry, violets and plum. These notes echo on your palate with boysenberry, fresh blackberry, black tea, caramel and truffles. All of this goodness is supported by a structure comprised of tannin...supple and lithe. It is this precise body and mouthfeel that comes from careful management of the tannins during the fermentation. In fact, thirty percent of the fermentation is conducted with whole berries (not crushed) that contribute flavor and aroma without creating a monolithic monster of a wine.

A more unique wine will be difficult to find, but here you are rewarded with a luxurious and pleasurable experience.

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