



With more than 40 years of winemaking heritage in California's most fabled wine region, Napa Cellars embodies the classic, unmistakable style of Napa Valley. Veteran winemaker Joe Shirley crafts our wines from estate vineyards and coveted partner sites throughout Napa's most revered sub-appellations. Meticulous care in the vineyard, coupled with gentle winemaking techniques, ensures our wines reflect the quality and richness of Napa Valley's terroir.

VINEYARD

Grapes for the Napa Cellars 2016 Petit Verdot were sourced exclusively from a small block in Coombsville, Napa Valley, where the climate is ideal for growing this variety. The vines bud early, and harvest tends to occur later in the season, fostering a long, slow ripening period that translates to excellent mouthfeel and structure in Petit Verdot from this region. The vines here produce fruit with layers of complexity, resulting in wines with earthy minerality and exceptional natural acidity.

WINEMAKING

The grapes for the 2016 Petit Verdot were handpicked and crushed immediately. Following a warm fermentation at 75°F and a 13-day maceration period, the juice was pressed off the skins and seeds. This Petit Verdot was aged entirely in French oak—50% of which were new, for 23 months.

WINEMAKER NOTES

The Napa Cellars 2016 Petit Verdot showcases bright aromas of Bing cherry, red currant, strawberry jam, sweet spice, allspice, dried herbs, lilac and violets. Flavors of cherry and red currants, licorice and toasted flavors coat the palate. This well-balanced, full bodied wine has smooth tannins and firm juicy acidity. A harmonious Petit Verdot, this wine reveals complex layers whose unique characteristics integrate seamlessly to create great depth in the glass. Pair the 2016 Napa Cellars Petit Verdot with decadent foods that can hold their own next to this substantial wine: grilled steak, spicy pork or beef stew.

APPELLATION: Napa Valley

COMPOSITION: 88% Petit Verdot,
12% Cabernet Sauvignon

AGING: 100% French oak (50% of which
were new), 23 months

ALCOHOL: 13.9%

T.A.: 0.61 g / 100ml

PH: 3.74

HARVEST DATE: October 2016

RELEASE DATE: January 2019

CASES: 225 (12-pack cases)

A TRUE NAPA VALLEY CLASSIC SINCE 1976

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