



Herrera

2011

VALERIA PETIT VERDOT

FIERCE • INQUISITIVE • DETERMINED

STARTING IN THE VINEYARD

Rumors are that the 2011 harvest was certainly not the easiest, but who wants easy? The growing season began with a wet cool spring. Rainfall lasted into the middle of June affecting bloom and diminishing yields in many vineyards. The cool weather trend continued all summer delaying ripening throughout Napa Valley. The truth is, even in a stellar vintage, nothing is perfect. We are proud to say, that this vintage will be epic in our portfolio. We took advantage of the challenges and made a great wine.

TO THE CELLAR

Rolando's goal is to embrace the true character of this varietal and not squander its natural bold structure. As much tannin is extracted as possible before being aged in 100% new French oak barrels.

IN YOUR GLASS

The 2011 Selección Valeria has a concentrated violet, almost black color, with beautiful aromas of honeycomb, blood orange, forest floor and sweet oak. Its velvety texture, rich gripping tannins and round mid-palate combines to display flavors of boysenberries, cranberries, hibiscus, apple sauce and blood orange.

ON YOUR TABLE

This wine is already a meal in a glass. Aromas of smoked brisket make us want to drive down to Texas for some BBQ. Alternatively, jump on a plane to Rome for some rigatoni with spicy sausage.

Vintage 2011

Varietal 100% Petit Verdot

Appellation Oak Knoll

Vineyard Valeria Vineyard

Oak 100% new French oak

Aging 22 months

Alcohol 14.7%