



Vintage 2014

Varietal 100% Petit Verdot

Appellation Oak Knoll

Vineyard Linda Vista

Oak 100% New French Oak

Aging 30 months

Alcohol 14.5%

Production 115 cases

Herrera

2014

VALERIA PETIT VERDOT

FIERCE • INQUISITIVE • DETERMINED

STARTING IN THE
VINEYARD

This was the third consecutive classic vintage in the Napa Valley defined by an abundant harvest of excellent quality. A very dry and warm spring initiated bud-break earlier than normal. Rainfall in Napa Valley was half of the normal volume we usually see, and these factors lead to early veraison and the earliest harvest Napa Valley had seen in 10 years. The dry conditions coupled with stressing clay soils in our Linda Vista vineyard where our Petit Verdot is planted gave us slightly reduced yields of extra concentrated grapes of superb quality and a wine of powerful structure.

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 first thing you notice is the impenetrably dark crimson color, cluing you in to the immense structure of the wine. The nose hints at ripe tropical fruit along with cassis, blackberry jam, and cedar. In the mouth, Valeria imposes with the powerful tannins and vibrant acidity that Petit Verdot is renowned for, and shows blackberry, dark cherry and cocoa notes. This classic Petit Verdot has all the stuffing for a long life in your cellar.

ON YOUR
TABLE

Although this wine is already a meal in a glass, it would find its match with an earthy Mole sauce, pork spareribs in red chile sauce, and a juicy pork chop. On the vegetarian spectrum, a shiitake mushroom risotto would pair perfectly. Shavings of truffle would elevate the pairing to bliss.