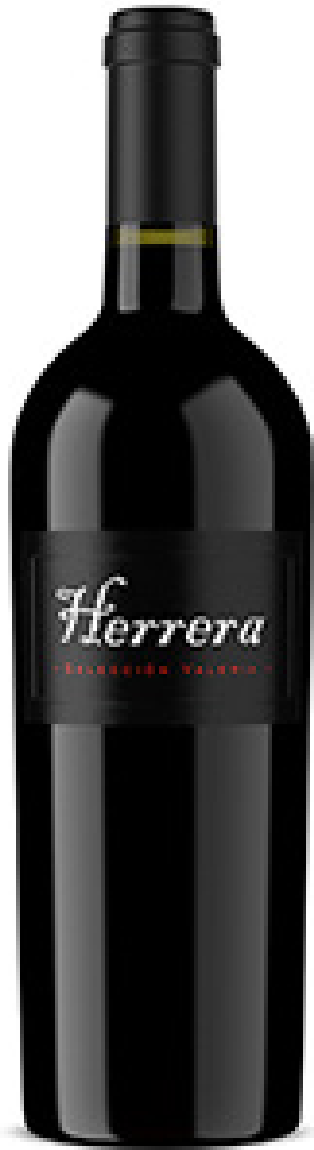


Herrera

2015

VALERIA PETIT VERDOT

FIERCE • INQUISITIVE • DETERMINED



STARTING IN THE VINEYARD

The 2015 vintage started with an unseasonably warm late winter and spring, which led to early bud break. However, in May a cold snap destroyed many of the flowers which led to shatter (uneven fruit set). Additionally, there were drought conditions and thus all of this amounted to a very early harvest of remarkably low yields but very high quality.

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

This inky, purple wine has aromas of dark fruit, sugar cane, chocolate and caramel with nuances of vanilla, cedar, cinnamon and graphite. Upon entry, flavors explode like fireworks – intense, ripe fruit, hints of cassis and chocolate surrounded by silky, chewy, ripe tannins that continue through to a long finish.

ON YOUR TABLE

Pair this wine with hearty dishes such as smoked brisket, lamb stew, rigatoni with spicy sausage, or Mexican dishes such as adobo and mole. For a cheese course, try with aged or smoked cheeses such as gruyere and gouda.

Vintage 2015

Varietal 100% Petit Verdot

Appellation Oak Knoll

Vineyard Linda Vista

Oak 100% New French

Aging 30 months

Alcohol 14.5%