

Herrera

2016

VALERIA PETIT VERDOT

FIERCE • INQUISITIVE • DETERMINED

STARTING IN THE VINEYARD

Heralded as a near perfect growing season, 2016 started early and saw ideal weather conditions throughout. Thanks to a relatively steady and mild July and August, the grapes were allowed an extended hang time, allowing the vineyards to progress to perfect ripeness and overall 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

The deeply concentrated color of this wine alludes to its rich character and multi-faceted nature. Complex aromas abound from the glass with notes of ripe dark fruits, blackberry, black plum, blueberry; hints of warm cedar, cinnamon, molasses, cocoa and vanilla.

Upon entry your senses are awakened with bold ripe juicy tannins that introduce flavors of mouth-watering black currant, blackberry jam and cassis all ensconced in layers of sweet toasty oak.

ON YOUR TABLE

Perfect for any hearty meal, Rolando's perfect pairing is grilled duck marinated in rosemary and black pepper, finished off with a smoked gouda or well-aged cheddar cheese.



Vintage 2016

Varietal 100% Petit Verdot

Appellation Oak Knoll

Vineyard Valeria

Oak 100% New French

Aging 30 months

Alcohol 14.7%