

Herrera

2017

VALERIA PETIT VERDOT

FIERCE • INQUISITIVE • DETERMINED

STARTING IN THE VINEYARD

2017 began with abundant rainfall in the winter, a mild Spring, and a late heatwave. A steady and mild September allowed sugar levels to return to normal. By October nearly 95% of the grapes were in when fierce winds fueled an unprecedented firestorm. The 2017 vintage describe the wines with words such as “great complexity of flavor, “ and “high quality.” The grapes were hand harvested from a single vineyard. Petit Verdot requires more extra care and patience with increased vineyard and canopy management.

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

Rolando’s signature style creates an inky and concentrated color which signifies the complexity. While shy at first, complex aromas abound from the glass with notes of ripe dark cherry, plum, blackberry; hints of warm cedar, cinnamon, sandalwood, cocoa and vanilla. Upon entry your senses are dominated with bold ripe juicy plums and ripe raspberries that introduce explosive black currant, sweet espresso and cassis. It finishes with ripe tannins and integrated in layers of sweet oak.

ON YOUR TABLE

Experiencing a glass of this wine with grilled duck drizzled with a cherry & plum gastrique. This will surley cut through those tannins. Add garlic butter Hasselback Potatoes and your meal is complete.



Vintage 2017

Varietal 100% Petit Verdot

Appellation Oak Knoll

Vineyard Linda Vista

Block Valeria

Oak 100% New French

Aging 24 months

Alcohol 14.7%