

# Herrera

2018

## VALERIA PETIT VERDOT

FIERCE • INQUISITIVE • DETERMINED

### STARTING IN THE VINEYARD

2018 was a near picture-perfect growing season and began in late February. Spring was mild, with extended flowering yielding uniform grape clusters. Temperatures remained steady and warm throughout the growing season, without any significant heat spikes, making for a cool, unhurried harvest.

### TO THE CELLAR

Petit Verdot needs a little more shade and hang-time to fully develop. It buds early and harvest tends to be later in the season. This slow ripening period allows the grapes to flourish and translates to excellent mouthfeel and structure. This small block produces some of the best Petit Verdot in Napa Valley. The grapes are hand sorted, selected, and only the best barrels, which are air-dried an extra year, are chosen.

### IN YOUR GLASS

What dominates first is the color...dark, inky, and intense. As you begin to smell, it starts off fairly shy, but given just a little time, you're bombarded by graphite, plum, boysenberry, blackberries, kisses of leather, coffee and vanilla. At first taste there are dark rich cherries, plums, dried figs, ripe raspberries, and espresso bean. This gentle monster has big ripe, and mature tannins and has great density and a silky, voluptuous finish.

### ON YOUR TABLE

While this wine could be paired with decadent foods that can hold their own next to this intense wine the perfect and decadent combination would be dark chocolate with a dash of chili molcajete.



**Vintage** 2018

**Varietal** 100% Petit Verdot

**Appellation** Oak Knoll

**Vineyard** Valeria

**Oak** 100% New French

**Aging** 24 months

**Alcohol** 14.7%