## 2016 PETIT VERDOT



## SOILS

This 12 acre property has nice rich sandy loam soil for 2 to 6 feet in depth depending on which part of the vineyard you are in. This sits on top of what seems to be endless gravel and/or river rock. The result is a moderately vigourous site with great drainage. There is an interesting seam of less fertile soil that runs through parts of the vineyard that makes noticeably different conditions for the vines.

## WINEMAKING

The grapes were hand harvested and then gently destemmed and lightly crushed into half ton open top fermenters where they were hand punched 3 times per day until completion of fermentation. The wine was then pressed straight into one and two year old French barrels and then aged carefully for a full 20 months before blending, racking and bottling unfiltered. No fining was used - Vegan friendly.

## VINEYARD

This single vineyard offering is grown in the Hendsbee Vineyard right behind our winery property on the Cawston Bench. The small Petit Verdot block was planted in 2006 and is carefully tended by Lee and Cheryl Hendsbee. This late-ripening grape needs all the help it can get to ripen in BC so we baby the grapes. Each cane is stripped of all clusters except for one - a tedious and expensive task as essentially over one half of the crop is sacrificed for the benefit of the remaining clusters. The rewards are ripe, deeply coloured and flavourful grapes to make our wine.



HENDSBEE VINEYARD PETIT VERDOT