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## 2007 Ciel du Cheval Vineyard Petit Verdot

### VINTAGE

Due to an unusual spring heat wave just before bloom, berries were smaller than average in 2007, adding concentration and flavor to the grapes. Good set after bloom, ideal summer conditions, followed by the Columbia Valley's typical fall weather pattern of warm days and cool nights, ripened grapes slowly and evenly. The resulting wines have excellent natural acidity and deep, intense flavor.

### VINEYARDS

One characteristic contributing to the great success of the Ciel du Cheval vineyard is the high pH found in the loam topsoil of Red Mountain, courtesy of the calcium carbonate deposits left by the ancient Spokane floods. Temperatures in the Ciel du Cheval vineyard rarely reach above 100°F which is ideal for vine development and fruit ripening. In fact, with 3,000 "degree days" per growing season and 2 more hours of sunlight per day than the Napa region, owner Jim Holmes is able to grow grapes with great concentration and balance.

### WINEMAKING

After destemming and crushing, grapes were fermented on their skins for eight days. After being pressed off, this lot was aged for 21 months in French Oak barrels to improve its already lengthy finish. Racking the wine every three months created pliant tannins and bold, stylish structure.

### TASTING NOTES

The Ciel du Cheval Vineyard produces a Petit Verdot which is very varietal in character and indicative of what this grape brings to a blend. It is a quite structured with hints of blackberries and toasty vanilla with a long graceful finish.



### ANALYSIS AT BOTTLING

Total Acidity .....	0.55g/100ml
pH.....	3.69
Blend.....	96% Ciel du Cheval Petit Verdot; 4% Merlot
Cases.....	73
Bottling Date.....	June 17, 2009

Mike Januik, owner/winemaker