



GROWING SEASON NOTES

The 2021 growing season in the Tephra Ridge Vineyard was marked by early bud break and a lighter-than-average crop. Spring conditions prompted bud break slightly earlier than usual, and wind and light rain during flowering may have contributed to smaller cluster sizes. These lighter clusters facilitated steady ripening and an early harvest, with most areas completing harvest by early October.

VINEYARD NOTES

Tephra ("ash" in Greek) is rock ejected by volcanic eruption. This steep, 35-acre historic vineyard rises to 1,800 feet in elevation at the north foothill of Howell Mountain. Its thin, gravelly loam and volcanic soils typify the finest Bordeaux variety sites, as do its climate, topography and vegetation - fir, madrone, black oak and ponderosa pine - yielding a rustic fruit profile.

WINEMAKING NOTES

The Petit Verdot grapes were hand-harvested and destemmed into stainless steel tanks for fermentation. Gentle pumpovers coaxed out the color and tannins, while an extended maceration (23 days on skins) helped resolve the tannins. Post-pressing and Malolactic fermentation, the wine was put to French oak barrels, 25% new. The final blend was assembled prior to the next vintage and returned to barrels and oak aged for a total of 22 months.

TASTING NOTES

The Tephra Ridge Petit Verdot is a powerhouse of flavor. Dark in color, it has aromas of black cherry, nutmeg, cloves and vanilla. A structured mouthfeel leads into intense flavors of pepper, blackberry and leather with round tannins and soft vanilla notes on the finish.

VARIETALS:	95% Petit Verdot, 5% Merlot
APPELLATION:	Lake County, California
VINEYARD:	Tephra Ridge Vineyard
ALCOHOL %:	13.9 %
OAK:	22 months barrel aging, 25% new French oak
T/A:	5.8 g/l
pH:	3.73