

# B. Leighton

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## 2017 B. LEIGHTON PETIT VERDOT

### TASTING NOTES BY WINEMAKER BRENNON LEIGHTON

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Dark and brooding. Vibrant, beautiful and tantalizes the senses with violets, black cassis, pipe tobacco and forest floor. Elegant, fresh, deep and redefined. It continues with black raspberry, ocean breeze, orange zest and a touch of fresh herbs. Need I say more? Drink up, buttercup.

### VINTAGE NOTES

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2017 was a fantastic year for making wine with a cool spring and a fair amount of rain. Washington had an ideal spring for healthy vines. The moderate temperatures during summer were perfect for small clusters and yet delayed veraison into the fall where we had a consistent ripening season that allowed us to hang the fruit for perfect tannin and flavor without losing acidity or acquiring too much alcohol. Overall it was a vintage to remember.

### CURRENT & PAST SCORES

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**91 Points, James Suckling**

“A spicy red, showing blackcurrant and walnut character with some new wood. It’s full-to medium-bodied with chewy fruit and a nutty finish. Drink now.”

**94 Points, Jeb Dunnock (v2016)**

“...It has a great bouquet of white pepper, chocolatey dark fruits, tobacco, and a kiss of violets to go with a full-bodied, incredible elegant profile on the palate. You don’t find Petit Verdot with this level of finesse very often, and it has silky tannins, good mid-palate concentration, and a great finish. It’s another stunning wine from Leighton I’d be thrilled to drink over the coming 10-15 years.”

### WINEMAKING

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**Varietal Breakdown:** 100% Petit Verdot

**Appellation:** Yakima Valley

**Vineyard(s):** Olsen Brothers Vineyard (100%)

**Production:** 2.5 tons per acre | Native yeast | 100% whole cluster fermentation | 37 days on skins | 41% new French oak barriques | 22 months barrel-aged on lees

**Wine Analysis:** 5.5 g/L titratable acidity | 3.86 pH | 14.5% alcohol | No residual sugar

**UPC:** 184745007200

