

# B. Leighton

## 2016 B. Leighton Petit Verdot

Beautiful, lively and focused at first approach. Expressing black cassis, blackberry, brambles and thyme combining with crushed gravel, pencil shavings and floral notes. It is a fantastic expression of Petit Verdot that is rich and velvet on the palate, all at the same time. So much depth and length it seriously takes your breath away.

### Current & Past Scores

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#### 96 Points, *Jeb Dunnuck (formerly of Robert Parker's Wine Advocate) (v2015)*

"Deep purple-colored, the 2015 Petit Verdot Olsen Brother's Vineyard is [...] a beautiful wine loaded with notions of blueberries, leafy herbs, hints of wet stone, and graphite. It's full-bodied, gorgeously pure, and vibrant, with a focused, balanced style. It's as elegant, pure, and seamless as this variety gets. Hats off to winemaker Brenna Leighton."

#### 93 Points, *Robert Parker's Wine Advocate (v2015)*

"Offering up brooding aromas of smoky black cherries, crème de cassis and violets, the 2015 Petit Verdot Olsen Vineyard is full-bodied and powerful, with an ample core of fruit framed by rich structuring tannins, and it has a long, savory finish..."

### Vineyard

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**Olsen Brothers** (100%): Olsen Brothers is located on the Northwest bend of the Yakima River as it turns North at Red Mountain. The elevation averages about 1000 feet and the soils are sandy with broken basalt.

### Vintage

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The 2016 vintage started early and warm in Washington State. When summer arrived, the season saw cooler evenings that helped retain acidity, extended the growing and ripening period into September and October. This allowed the fruit to gain more complexity and deeper charm without sacrificing the acid or producing higher alcohol content. The vintage has created deeply rich and focused wines that we will be able to enjoy for a long time to come.

### Blend

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100% Petit Verdot

### Appellation

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Yakima Valley

### Production

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Yield: 1.8 tons per acre  
100% whole berry fermentation  
Yeast: native  
39 days on skins  
50% new French oak barriques  
21 months barrel-aged on lees

### Wine Analysis

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6.2 g/L titratable acidity  
3.86 pH  
15.0% alcohol  
No residual sugar

### UPC

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184745007200



**K**  
VINTNERS

**SIXTO**

**VINO**  
CASASMITH

**SUBSTANCE**

**B. Leighton**