

B. Leighton

2018 B. LEIGHTON PETIT VERDOT

TASTING NOTES BY WINEMAKER BRENNON LEIGHTON

I know what you're thinking: Petit Verdot, hard tannic, not very nice...but you would be wrong. Instead, supple, charming and pretty. Dark, vibrant, and very expressive. Fire roasted chillies, fresh violets, blackberry, marjoram, crushed seashells, black fruit compote. Very stylish with an elegant mouth feel and long finish. I could sit down with friends and drink the sh*t out of this wine. What are you waiting for?!



VINTAGE NOTES

The 2018 vintage was incredible! This outstanding vintage began mild followed by a long and dry ripening season in the fall. This enabled us to hang the fruit to reach optimal ripeness without losing acidity or increasing sugars. The wines from 2018 are exceptional in many ways, from the great expression of the whites to the beautiful refinement and complexity of the reds. Enjoy!

CURRENT SCORES

95 Points, *Jeb Dunnuck*

"...offers a rocking nose of cassis and blueberry fruits as well as lots of tobacco, violets, and cedarwood. Full-bodied and beautifully balanced, with integrated oak and silky tannins, it's another stunning wine from this talented winemaker that can be enjoyed any time over the coming 15+ years or so."

94 Points, *Vinous—Owen Bargreen*

"...shows off refined tannins that frame a pretty core of dark fruits, alongside crème de violette and sandalwood undertones. It's refined and seriously good to consume now, but you can enjoy this rich yet finesse-driven wine for at least another decade."

93 Points, *James Suckling*

"Aromas of blackcurrant, blackberry and almond. Full-bodied with chewy tannins. Lush and rich palate that remains balanced in its intensity. Dark chocolate comes through. Drink now."

VINEYARD

Olsen Brothers Vineyard (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.

WINEMAKING

Varietal Breakdown: 100% Petit Verdot

Appellation: Yakima Valley

Production: 1.8 tons per acre, native yeast, 100% whole berry fermentation, 31 days on skins | 22 months barrel-aged on the lees in 41% New French oak barriques | 623 cases

Wine Analysis: 5.9 g/L titratable acidity, 3.83 pH, 14% alcohol, no residual sugar

UPC: 184745007200