

VIADER

NAPA VALLEY

2012 VIADER “V”

“LIQUID BITTERSWEET CHOCOLATE”

65% *Petit Verdot* ✧ 35% *Cabernet Sauvignon*

“V” highlights the *Petit Verdot* grape with its very dense, almost inky color and very high natural acidity, from the VIADER Estate. Each year “V” is blended and aged over two years in 100% new French oak barrels with one of its more recognized cousins, *Cabernet Sauvignon* to showcase the excellent expression of the variety coming from our rocky hillside vineyard during that season. Due to the very small size of the *Petit Verdot* plantings at VIADER, this wine will always be short on production, but quite long on personality.

WINEMAKER NOTES:

Complex layers of red and black fruits and aromas of candied lavender. Rich bouquet of **black cherry, wild strawberries**, black tea, chamomile, pencil shavings, cigar box, molasses, cocoa. Gripping tannins with mouthwatering acidity. Long finish with lingering baking spices on the palate.

THE TERROIR OF “V”:

Our *Petit Verdot* plantings (all 2,396 vines) are located in the northeast corner of the vineyard in a tiny, two acre plot first planted in 1986. The soil is extremely rocky and the yields are particularly small, producing very small berries with a high concentration of flavor. “V” is then fermented in small concrete tanks to preserve the aromas and supple tannins. Concrete tanks (produced in Burgundy, France) allow for a slower, more natural, low-temperature evolution of the wine during fermentation. “V” shows such a distinct personality as to remind you of **“liquid bittersweet chocolate in the glass.”**

2012 GROWING SEASON:

Starting off with a long wet winter and early spring, the 2012 growing season saw a later budbreak in mid-April when the weather took a dramatic turn and got rather warm for most of the spring. Long periods of warm, dry weather allowed vines to grow and fill the canopy at a steady pace. This excellent weather pattern gave the vines an opportunity to produce a much larger crop than 2011 while maintaining a balanced maturation cycle throughout the season. Warmer weather leading up to harvest led to rapid phenolic and sugar accumulation. The benefits of a larger canopy (due to the heavy rains early season) were really apparent late in the summer as temperatures reached triple-digits (100° F). The canopy protected the grapes from direct exposure while allowing us to wait until they reached optimal maturity. Night-harvesting started at the beginning of October with Cabernet Franc and we picked the last block of *Petit Verdot* on October 20th.

In general, **wines of the 2012 vintage are exploding with rich ripe fruit, balanced with firm structure, and overall elegance.**



RELEASE DATE: Spring 2015 WINEMAKERS: Delia & Alan Viader (son) APPELLATION: Napa Valley

HARVEST DATES: October, 2012 PRODUCTION: 480 cases