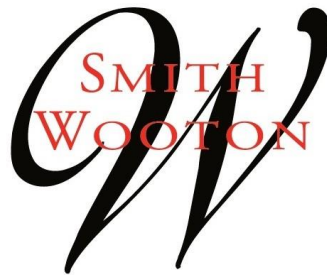


2012 SMITH WOOTON PETIT VERDOT



Vintner's Select

WINE PROFILE

Winemaker:	Daniel B. Benton
Vineyard:	Tanner Vineyard, Sustainable Agricultural Practices
Appellation:	Calaveras County
Harvest date:	November 5, 2012
Alcohol:	14.4%
pH:	3.85
Aging:	42 months in French Oak barrels
Production:	100 cases, Limited Release
Harvest date:	November 5, 2012
Bottle date:	June 29, 2016

2012 SMITH WOOTON *Vintner's Select* PETIT VERDOT is the product of an appellation perfect for Petit Verdot grapes. The grapes come from the Tanner Vineyard in Calaveras County, near Murphys. The vineyard lies on a rocky, south facing slope with great drainage and long sun exposure at an elevation of 2,000 ft. These conditions yield even ripening and flavorful, fully mature fruit. Growers, Dick and Ron Tanner and their families tend their vineyard and know each micro-climate intimately.

Winemaker, Daniel Benton, handcrafted this limited production wine. The grapes were crushed and bin fermented in small lots at cool temperatures. This method created a long fermentation which accentuated the fruit flavors and added complexity. To avoid extraction of harsh tannins, no pumps were used until after the wine was pressed off the skins. This concentrated attention by Winemaker and grower created a wine with layers of complexity. The 2012 *Vintner's Select* PETIT VERDOT is the result of their labors.

TASTING NOTES

Strap on your chaps and get ready to ride. SMITH WOOTON *Vintner's Select* PETIT VERDOT is back in town! Our 2012 vintage is anything but petite! This is a bold, tannic wine, ready to attack the wildest Roast Beast!

The wine features mature fruit with clear varietal character. Extended barrel aging enhances the tannin structure and adds to the wine's aging potential.

The nose is floral with notes of Sage. On the palate, the wine opens to reveal its complexity with notes of dusty roses, dried red apple and dark cherry. Tannins are tight and tart. This is a classic SMITH WOOTON wine that leaves you craving another glass.

Decanting the wine prior to serving is recommended.



Daniel Benton, Winemaker

P.O. Box 2679 ♦ Yountville ♦ CA ♦ 94599

Office 707.944.9247 ♦ fax 707.944.9272

www.smithwooton.com croze@interx.net