



2013 B. LEIGHTON PETIT VERDOT

I've always been smitten with Petit Verdot, but throughout my career I have typically blended it away. After a great conversation with a few glasses of wine, a friend told me that the infamous 1947 Château Cheval Blanc is said to be a majority Petit Verdot. Once I started B. Leighton, I knew I had to make a Petit Verdot dominated wine. This wine is expressive with violets, blackberry, black plum and cured black olives notes. There is smoked paprika and crushed rock. Focused and elegant, but dense, seductive and mysterious.

BLEND

100% Petit Verdot

APPELLATION

Yakima Valley

PRODUCTION

Yield: 2.4 Tons Per Acre

Yeast: Native

30 Days on Skins

50% New Oak

22 Months Barrel Aged

WINE ANALYSIS

6.0 g/L Titratable Acidity

3.76 pH

13.5% Alcohol

ABOUT

Created by award-winning Washington Winemaker, Brennon Leighton, B. Leighton Wines were created to showcase the world class terroir of Washington State. B. Leighton Wines are authentic, classic and alive. Their character showcases why Washington State is one of the best places in the world to make wine. All three of the vineyard-driven varieties come from the crest of Olsen Hills in the Yakima Valley, on the other side of the Yakima river from Red Mountain. Feral fermentation, longer maceration. Extended lees contact. No filtering or fining. Brennon makes artisan wines to capture the unique qualities of each variety and the essence of their place.

One glass of B. Leighton Wines and you'll understand why Washington State is one of the best places to make wine!

ACCOLADES

95 Points, *Robert Parker's The Wine Advocate*

"The finest wine yet from this estate is the 2013 Petit Verdot Olsen Vineyard, which saw 22 months in 40% new barrels. Its saturated, inky purple color is flowed by a perfumed, layered and never heavy wine that offers full-bodied richness, beautiful blueberry, blackberry, peppery herbs, and gravel aromas and flavors; it has a killer finish. It should keep for 15+ years."

92 Points, *Wine Spectator*

"Ripe and fleshy, with generous cherry and floral flavors, hinting at black tea and licorice notes as the finish plays against a polished texture. Drink now through 2020."

VINEYARD

Olsen Brothers: 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

The warmest vintage since 2003 cooled off just in time for harvest. The resulting wines were less likely to tip over into overripe favors or high alcohol levels, and picking proceeded at a normal pace. Total tonnage was up about 5 percent over 2012, a record for the state. 2013 made us thank Sweet Baby Jesus that our white wine vineyards are cool sites at higher elevation. The very warm vintage cooled down in mid-September allowing us to pick at the perfect moment in the first week of October. This gave us generous full favored wine while still keeping focus.

