

B. Leighton

2014 B. Leighton Petit Verdot

Black purple, dark and broody. Wet earth, violets, burnt anise, wild blackberries and black Indian ink make this wine a beautifully complex head turner to ponder over or enjoy without thoughts but with friends.

Current & Past Scores

95 Points, *Robert Parker's Wine Advocate*

"What I think of as the top cuvee of the estate (although the new Mourvèdre Gratitude cuvee is just about as good), the 2014 Petit Verdot Olsen Vineyard is 100% Petit Verdot, from the same higher elevation site as the Gratitude, that was destemmed and aged 40% in 225-liter barrels. A perfect steak wine with its unctuous, full-bodied and powerful style, it gives up lots of cassis, graphite, crushed rock and violet-like aromas and flavors. While it's a big wine, it stays remarkably elegant and graceful, with polished tannin and notable freshness. It's a fabulous expression of this variety."

95 Points, *Robert Parker's Wine Advocate* (v2013)

"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."

Vineyard

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

2014 had an early spring and a wonderful, long summer with cool nights to help maintain great acidity in the grapes. Going into the Fall, temperatures cooled down quite a bit throughout the state, and we were able to hang the fruit for a long period of time before harvest. This combination allowed us to develop more complex flavors, while still maintaining the acidity to produce bright, focused wines.

Blend

100% Petit Verdot

Appellation

Yakima Valley

Production

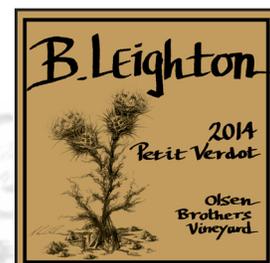
Yield: 2.7 tons per acre
100% whole berry fermentation
Yeast: native
33 days on skins
35% new barriques
22 months barrel-aged on lees

Wine Analysis

5.6 g/L titratable acidity
3.76 pH
14.5% alcohol

UPC

184745007200



K
VINTNERS

SIXTO

VINO
CASASMITH

SUBSTANCE

B. Leighton