



2019 Ciel du Cheval Petit Verdot

As Charlie puts it, “You don’t typically see Petit Verdot bottled on its own as it can be big, extremely tannic, and overbearing but with a watchful eye in the vineyard and cellar it has the potential for a wine that packs the intensity but is still well balanced.” The first thing you’ll notice about this wine is the dark purple almost black color which sets the stage for the rest of the tasting experience. On the aroma we get huckleberry and baking spices. The palate is dense and rich with loads of tannin—black cherry, plum, and sage. Make sure to pair this wine with rich and fatty foods and decant for a good 45 minutes if drinking in its youth. Drink now through 2040.

BLEND

100% Petit Verdot

VINEYARDS

100% Ciel du Cheval Vineyard

AGING

22 months

50% New French Oak

WOOD FERMENTATION

100% 500L Roller Barrels

ALCOHOL

14.9%

PRODUCTION

98 cases



faithful, loyal, true

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