



© MATCHBOOK WINE COMPANY, ZAMORA, CA

MATCHBOOK

Estate Bottled

PETIT VERDOT

BLEND

75% Petit Verdot
17% Cabernet Sauvignon
8% Malbec

APPELLATION

Dunnigan Hills

BARRELS

American Oak

World Cooperage Profile Series,
World Cooperage Traditional,
and TN Coopers Odysse

American/European Hybrid Oak

TN Ambrosia and Trust Carpathian

French Oak

Cadus and D'Aquitaine

TA: 6.02 g/L **pH:** 4.15

Alcohol: 13.9% **Production:** 2,190 cases

THE WINE

Matchbook Estate Bottled Petit Verdot showcases the advantage of the Dunnigan Hills appellation's long growing season: the varietal characteristics of deep, rich flavors develop fully when allowed to slowly ripen well into the fall. The wine opens with beautiful aromas of violets, plum and fine leather. The flavors are a complex mix of blueberry, dark chocolate, blackberry jam and mocha with hints of dusty cocoa powder and vanilla from the barrel aging. This is a big-structured wine with a nice grip of tannins balanced by a rich, dense texture. Pair this hearty red with osso buco, a thick ribeye or some smoky barbeque.

THE STORY

East of Napa, Left of Center: The Giguere family embodies Dunnigan Hills winemaking. In 1981 they pioneered grape-growing in this region when they planted their very first vineyard. By 1993 they'd succeeded in making the Dunnigan Hills a nationally recognized American appellation. The Matchbook flame is an homage to the Giguere brothers' youthful fascination with fire. Today Matchbook Wine Company produces over 15 wines showcasing the varietals that perform best in our warm, dry climate.

THE CELLAR

The estate grown grapes were gently crushed 20 minutes after harvest and transferred to small temperature-controlled stainless-steel tanks for a 24-hour cold soak. The wine was inoculated with two kinds of yeast for enhanced color and moderate fermentation rates. Fermentation temperature was kept low (75°F) for the first half of the fermentation then let rise to 85°F. This helps to enhance fruit characters and minimize excessive tannins. After pressing at dryness, wines were barrel aged separately for 6 months. The final blend of Petit Verdot, Cabernet Sauvignon, and Malbec was barrel aged for another 16 months.

www.matchbookwines.com