

# VIADER

NAPA VALLEY

## 2010 VIADER “V”

“LIQUID BITTERSWEET CHOCOLATE”

52% *Petit Verdot* ✧ 48% *Cabernet Sauvignon*

“V” highlights the *Petit Verdot* grape with its very dense, almost inky color and very high natural acidity, from the VIADER Estate. Each year “V” is blended and aged over two years in 100% new French oak barrels with one of its more recognized cousins, *Cabernet Sauvignon* to showcase the excellent expression of the variety coming from our rocky hillside vineyard during that season. Due to the very small size of the *Petit Verdot* plantings at VIADER, this wine will always be short on production, but quite long on personality.

### WINEMAKER NOTES:

Diverse aromas of bittersweet chocolate, black licorice and anise, cedar, lead pencil shavings, complemented by a cooling freshness on the nose, reminiscent of bay leaves and a floral perfume. On the palate a soft sweet entry widens into a full-bodied wine with fine tannins and rich deep flavors of crème de cassis, vanilla, caramel, with lingering white raspberry, cranberry and Bing cherry. Beautiful acidity is woven into the multifaceted experience, thus tempting your palate to dive into another taste... Would pair excellently with grilled lamb chops with a balsamic reduction glaze.



### THE TERROIR OF “V”:

Our *Petit Verdot* plantings (all 2,396 vines) are located in the northeast corner of the vineyard in a tiny, two acre plot first planted in 1986. The soil is extremely rocky and the yields are particularly small, producing very small berries with a high concentration of flavor. “V” is then fermented in small concrete tanks to preserve the aromas and supple tannins. Concrete tanks (produced in Burgundy, France) allow for a slower, more natural, low-temperature evolution of the wine during fermentation. “V” shows such a distinct personality as to remind you of **“liquid bittersweet chocolate in the glass.”**

### 2010 GROWING SEASON:

The VIADER estate vineyard is planted on the steep rocky slopes of Howell Mountain and enjoys a warm western exposure, volcanic soils with excellent drainage, and cool daytime breezes with ideal nighttime temperatures to slow down and extend the growing season. Each year the microclimate of Napa Valley brings the opportunity for another fantastic vintage, and any challenges are mitigated by both our model vineyard position, and our dedicated and experienced crew. Our wines always reflect the consistency of our vineyard, with vintage nuances brought about through seasonal changes.

The winter in 2010 brought mild temperatures and welcomed rain spells. The cooler and wetter weather extended into April and May, slightly postponing bud-break, yet allowing the vines to develop beautifully lush and healthy canopies, which required an extra pass of shoot-thinning to maintain the balance between the canopy and the clusters. A few heat spikes made irrigation key in minimizing stress on the vines. Ripening progressed gradually, and our vineyard manager and second generation winemaker Alan Viader divided up our 27.5 acre vineyard into 22 separate lots that were picked independently and then fermented in 18 different vessels. Overall the crop had even fruit and big clusters, but the yield was smaller. The 2010 vintage at VIADER produced complex wines with great color, concentration and approachability with slightly lower alcohol than in the previous year.

RELEASE DATE: Fall 2013 WINEMAKERS: Delia & Alan Viader (son) APPELLATION: Napa Valley

HARVEST DATES: October, 2010 PRODUCTION: 248 cases