

# 2021 SIGNATURE SERIES PETIT VERDOT



WINE CLUB  
Quarterly Allotment  
Summer 2024 Winemaker's Selection

VARIETAL COMPOSITION	Petit Verdot 92% Cabernet Sauvignon 8%	
APPELLATION	Cape May Peninsula	
VINEYARD	Hawk Haven Vineyard	
HARVEST	October 8, 2021	
	Tonnage: N/A	Brix: 20°
TECHNICAL DATA	ABV: 11.5%	RS: 0.0%
	TA: 6.45 g/L	Ph: 3.95
COOPERAGE	21 mo. Neutral French Oak	
PRODUCTION	50 Cases	

## TASTING NOTES

On the nose, you encounter an evocative bouquet reminiscent of early fall on a mountainside. Ripe dark berries are balanced by hints of freshly roasted coffee, sage, hazelnuts, and forest floor. The palate presents robust tannins that promise to integrate and mellow with further bottle aging. Rich flavors of plum, black cherry, vanilla, and cocoa powder unfold on the palate, with a lingering note of French oak.

## PAIRING NOTES

This wine pairs exceptionally well with a variety of lamb dishes, or can be dressed down to complement your favorite double patty smash burger or Chinese pork spare ribs.

**Preferred Dish:** Lamb Loin with Creamy Trumpet Mushrooms

## WINEMAKING NOTES

This wine is a true expression of the varietal and terroir of the Cape May Peninsula. Fermented then racked into barrel for aging. We had minimal hands on this wine, aged for 21 months in Neutral French Oak.

## VINTAGE NOTES

The beginning of the season was hot and dry, excellent conditions for the building blocks of a great season. We experienced excessive precipitation during the red harvest which is less than ideal. While this may be the case, our Petit Verdot still had exceptional tannin development early on which allowed this wine to be as structured as it is!

HAWK HAVEN  
Vineyard & Winery