

Inkblot

PETIT VERDOT

2024 | LODI

TASTING NOTES

Deep purple in hue, our Petit Verdot opens with enticing aromas of blackberry, ripe fig and a touch of butterscotch. Full-bodied with a rich, velvety palate, flavors of blueberry compote, cola and cocoa nibs create a harmonious balance with lush fruit and layered complexity. A medley of dark fruits carries through to a lingering finish, accented by hints of warm spice, oak and cocoa.

THE STORY

A nod to the varietals less recognized, Inkblot offers a peek into another side of Lodi - the darker side. Often used as "blending varietals," here we've given life to varietals that are unsung and underappreciated but have so much to offer. Now take a close look...What do YOU see?

PAIRING SUGGESTIONS

- Roasted Lamb
- Meat Stew
- Parmesan Cheese

TECHNICAL DETAILS

COMPOSITION	80% Petit Verdot 20% Cabernet Sauvignon
ALCOHOL	15%
TA	0.62g/100mL
pH	3.57
RESIDUAL SUGAR	0.27g/100mL
AGING	55% French oak 45% Neutral oak
CASES PRODUCED	1,800
BOTTLING DATE	April 21, 2026

Certified Sustainable Grape Growing by the Lodi Rules Program