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## 2010 Ciel du Cheval Vineyard Petit Verdot

### VINTAGE

The 2010 Columbia Valley growing season was comparable to 1999, a cooler than average vintage that produced wines with excellent color, flavor and varietal character. Spring temperatures were moderate and stayed that way through the summer and early fall, with the warm weather finally arriving in late September just in time to finish ripening and produce this delicious, balanced wine.

### VINEYARDS

One characteristic contributing to the great success of the Ciel du Cheval vineyard is the high pH found in the loam topsoil of Red Mountain, courtesy of the calcium carbonate deposits left by the ancient Spokane floods. Temperatures in the Ciel du Cheval vineyard rarely reach above 100°F which is ideal for vine development and fruit ripening. In fact, with 3,000 “degree days” per growing season and 2 more hours of sunlight per day than the Napa region, owner Jim Holmes is able to grow grapes with great concentration and balance.

### WINEMAKING

After destemming and crushing, grapes were fermented on their skins for eight days. After being pressed off, this lot was aged for 22 months in 57% new French Oak barrels and 43% once used French Oak barrels to improve its already lengthy finish. Racking the wine every three months created pliant tannins and bold, stylish structure.

### TASTING NOTES

The Ciel du Cheval Vineyard produces a Petit Verdot with classic aromatics of blackberry, mocha and spice. It is full focused on the palate with a rich core of dark berries and chocolate leading to a layered, long finish.



### ANALYSIS AT BOTTLING

Total Acidity .....0.56g/100ml  
 pH.....3.79  
 Blend.....96% Petit Verdot  
                   2% Cabernet Sauvignon  
                   2% Cabernet Franc  
 Cases.....116  
 Bottling Date..... June 20, 2012

Mike Januik, owner/winemaker