

# BLACK ANKLE

*vineyards*

## 2023 COSECHA



### WINE PROFILE:

This vintage gives us perhaps the highest proportion of Petit Verdot we've ever used in a wine at 58%! It definitely shows when it hits the glass, an inky, impermeable color and a nose of dark fruits and spices. The palate is big and full of flavor with blackberries, peppercorn, asphalt, dried herbs, dark chocolate and substantial, but still very pleasant tannins. With time those tannins will soften up and reveal an even more impressive and expansive wine, so keep a little room in your cellar (or wherever you hide your precious wine)!

### ABOUT THE VINTAGE/GROWING SEASON:

2023 was a really great growing season, in fact we almost got too much of a good thing. We had a little bit of rain here and there in the early summer followed by a long, hot dry spell during the middle of the season. The lack of rain meant smaller grapes, and in turn a much higher skin to juice ratio. The wine that we've tasted out of the of the 2023 vintage has been fantastic. The dry weather, though, did push our soil's lack of water holding capacity to its limits. Some of our vines did begin showing small signs of drought stress. To combat this in the future, we've started adding compost next to our vines to increase the water holding capacity just enough to keep our vines healthy, but still working hard.

### WINEMAKING NOTES:

Once the fruit is picked, destemmed, and crushed, the berries, juice, pulp and seeds all go into a stainless steel fermentation tank. Once the tanks are filled, we run off or "bleed" a portion of the juice, which can be anywhere from 15% to 40% of the total juice volume. This bleeding process allows for a greater skin to juice ratio in our primary wines, which helps to increase depth, richness, and concentration. This bleed juice is fermented separately. The remaining juice will rest cool for a few days to extract as much color and flavor as possible. The juice will then ferment at a warm 80-90 degrees with frequent "pump overs" to provide for even extraction. Once fermentation is complete, the wine is drained out of the tanks and put into oak barrels for malolactic fermentation and aging.

### VARIETAL:

58% Petit Verdot,  
35% Cabernet Sauvignon,  
5% Syrah,  
2 % Cabernet Franc

**ABV:** 13.8%

**BOTTLED:** Spring 2025

**CASES:** 320

**VINES PER ACRE:** 1895

### GEOLOGY:

Decomposing slate laced  
with veins of quartz

### SLOPE ORIENTATION:

North, South, East & West

### WINEMAKERS:

Ed Boyce & Sarah O'Herron

