

ANEMOI

"In Vino Ventus"

Creation

The god of the south wind, Notus, was often depicted as a winged deity pouring rain from a vase, as he was thought to bring fog and rain wherever he went. Also frequently associated with the desiccating hot winds of late summer and autumn that brought rain and storms, he was feared as a destroyer of crops.

While 2011 was not a particularly hot summer, major temperature fluctuations and storms were quite common. For the first time in our vineyard's twenty-year history, we picked the Petit Verdot for this blend literally hours before the first snow of the season.

A blend of 60% Petit Verdot and 40% Syrah, Notus literally bursts with pepper, cola and tobacco on the nose, with subtle hints of black cherry and spice. Cooler temperatures and a very late spring created a wine with tons of pepper, cherry and a hint of raspberry pie. A broad mouthfeel and firm tannins ensure this wine will blow you away for many years to come.

Aged nine months in all new French and American oak, with the additional usage of oak staves, Notus embodies classic oak characteristics; including spice and vanilla.



Wine Profile

Varietal Blend:

60% Petit Verdot

40% Syrah

Vintage:

2011

Appellation:

Grand Valley AVA

Terroir:

60% Riverside Vineyard

40% Cliffside Vineyard

Technical Data

Alcohol:

14.1%

Wine Acidity:

5.9 g/L

Wine pH:

3.69

Harvest Date:

October 18/November 1, 2011

Bottling Date:

August 10, 2012

Cases Produced:

129

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