

Ovis (Latin for sheep) is a small lot of wine that pays homage to the flock of sheep that help control the cover crops and weeds in the vineyards. The sheep and the dedicated Great Pyrenees guard dogs are the foundation of Clay Shannon's sustainable farming practices. His love of protecting mother earth creates fertile lands that produce this extraordinary wine that he and his family offer to you with pride.

OVIS

PETIT VERDOT

VINTAGE 2016

The spring of 2016 was a steady sine wave of hot and cool days starting harvest off on August 20th. The whites were brought in before a week of cold weather slowed down ripening, allowing for a brief respite after the first rush of harvest. Reds started to trickle in during early September. The season went smoothly, until October 20th brought a deluge of rain with a fair amount of fruit left hanging. The varieties left to weather the storm were hearty, open clusters that handled it just fine. We finished up harvest on October 24th ending an eight-week vintage, one of our longest but best on record.

TASTING NOTES

Amazing wine takes time. From the Red Hills Vineyard we have produced this aromatic, rich, mouth filling wine. It took three years to find the best block of Petit Verdot in the Red Hills and two years aging in barrel to let the fruit components and tannin meld naturally. Aromas of fresh plums, dried figs, and clove fuse with flavors of juicy red fruits, dried fall leaves, chocolate and dusty tannins.



Petit Verdot • Red Hills AVA • Rolling Knolls Vineyard
100% ML complete in barrels • 30 months in barrel
100% 2 year old barrels, 80% French 20% American oak selections
Brix at harvest 26.8 • pH 3.68 • Total Acidity 5.4 g/L • Alcohol 15.6%
Ingredients: Petit Verdot grapes, yeast, tartaric acid, potassium metabisulfite and time

194 cases produced

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