

Fold tab and place under bottle.



*Bonair*

Rattlesnake Hills

## PETIT VERDOT

The sunny slopes of the Rattlesnake Hills is the perfect location for growing Petit Verdot. Known for its deep color and intensity, we age the wine for two years in new French oak barrels, then select the best barrels for this estate bottling. This wine goes best with red meats and hearty stews.

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