



# Dusk

2021 PETIT VERDOT

## winemaker notes

Our 2021 Dusk Petit Verdot comes from a sustainable vineyard in Lodi that we have been enjoying for several years. This dry red wine has an austere attack and will open up gently for the next few years. The nose offers fruity aromas of blueberry, blackberry, plum and strawberry. The second nose reveals toasted oak, tobacco and cedar notes. The mouthfeel reveals a complex, spicy and herbal mid-palate. This wine has rich tannins, a medium-to-long length and flavors of cacao and cedar in the finish.

**Appellation:** Lodi

**Varietals:** 100% Petit Verdot

**Alc:** 13%

**Released:** March 2023



## profile

**Nose:** Blueberry | Blackberry | Plum | Strawberry | Toasted oak | Tobacco | Cedar

**Mouth:** Complex | Spicy | Herbal | Rich tannins | Medium-to-long length | Cacao | Cedar



**Serve:** Room temp

**Aging:** 4 - 5 years

**Vinotype:** Tolerant

**Pairs well with:** Pork roast | Prime rib | Rack of lamb | Stuffed mushrooms | Camembert | Brie | Gruyere

**Similar to:** Infinite Wisdom Petit Verdot and Monarch Cellars Merlot

**Fun fact:** Petit Verdot, named for its small berries, was one the most important grapes in Bordeaux in the 1700s. After a devastating attack of phylloxera, this varietal now represents only 10% of Bordeaux blends.

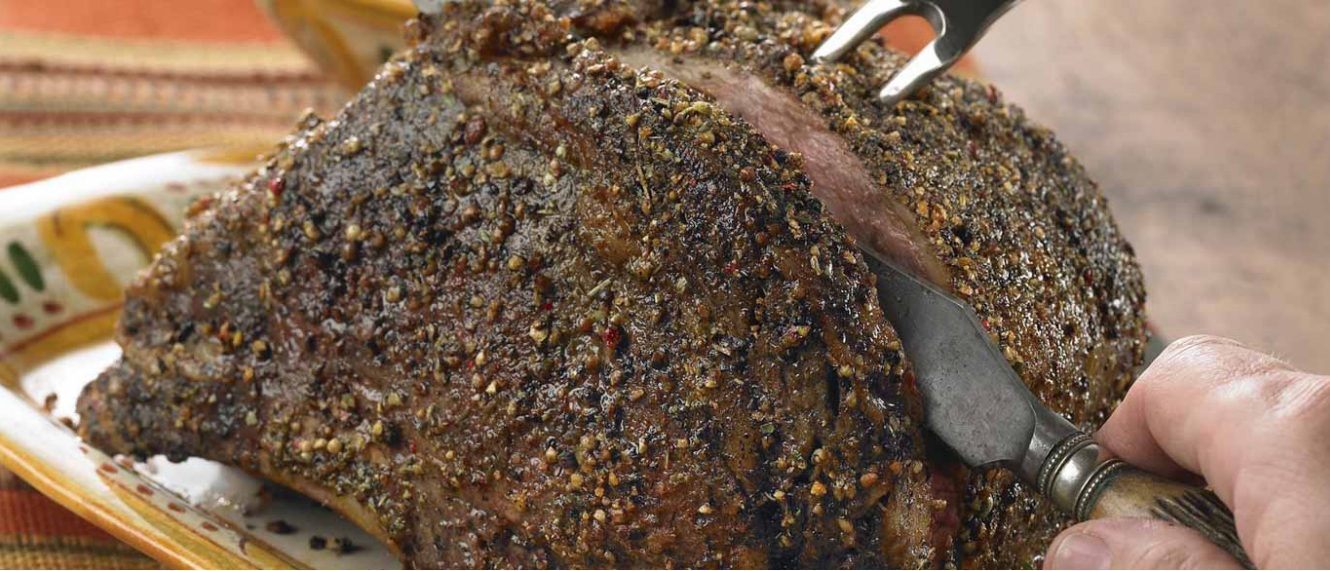
## About the Brand

Dusk wines bear the name of that special time of day—time to wind down and embrace the starry night ahead.



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**12**  
servings

**10m**  
prep

**2h 45m**  
cook time

**try with**  
dry reds

## Peppered Herb Beef Rib Roast

### Ingredients

2 tablespoons McCormick® Whole Black Pepper  
1 tablespoon McCormick® Perfect Pinch® Italian Seasoning  
2 teaspoons Lawry's® Seasoned Salt  
1 teaspoon McCormick® Garlic Powder  
1 teaspoon McCormick® Ground Mustard  
6 pounds first cut beef rib roast, well trimmed

### Directions

Preheat oven to 350°F. Mix seasonings in small bowl. Place meat on rack in shallow roasting pan. Press seasoning mixture evenly onto surface of meat.

Roast, uncovered, until internal temperature reaches 135°F for medium-rare (1 3/4 to 2 1/4 hours) or 150°F for medium (2 1/4 to 2 3/4 hours). Cover with foil and let stand 15 minutes before carving. (The temperature of the meat will rise about 10° during standing.)