2002 PETITE SIRAH - JARDINE

Petite Sirah was hand picked and sorted for quality in the vineyard. The fruit was fermented in new, small Mueller stainless steel tanks. Over three days the must was allowed to “cold soak” to extract color and flavor. Pumpovers took place frequently during fermentation. The juice was finally pressed off at dryness (0˚ brix) and was then transferred to French oak barrels (30% new) to complete malic fermentation. Secondary fermentation was completed after four months and the wine spent a further 12 months in barrel. The final blend was chosen as a result of frequent tasting sessions and a small amount of Petit Verdot was added to enhance mouthfeel and texture. The finished wine was lightly filtered before being bottled.

TASTING NOTES & RECOMMENDATIONS

Color: Deep purple almost blue
Aroma: Intense aromas of dark berry fruits including notes of blueberry and plum as well as earth and pepper are complimented with vanilla and toasty oak.
Taste: This full bodied wine is juicy and rounded on the palate with ripe, firm tannins; blackberry, plum and blueberry fruit with a touch of spice and pepper; long pleasant finish

Serve at: 62˚ – 65˚ F
Drink now through 2012
Store in dark dry place at 55˚ – 65˚ F

TECHNICAL NOTES

Harvest date: 10.09.2002
Brix: 25.2˚
Vineyards: Jardine
Blend: Petite Sirah 80%

10.09.2022 25.0˚ Huerhuero Petit Verdot 20%
Aging: 16 months in 30% new oak
Bottling date: 3.18.04
Release date: 5.1.05
Cases produced: 534 cases
Alcohol: 14.5%
pH: 3.58
Total Acidity: 6.06 g/l

A big red wine that pairs well with grilled meats

Matthias Gubler, Winemaker