

2 0 0 2 P E T I T E S I R A H - J A R D I N E

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.

T A S T I N G N O T E S & R E C O M M E N D A T I O N S

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

T E C H N I C A L N O T E S

Harvest date:	Brix:	Vineyards	Blend	
10.09.2002	25.2°	Jardine	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

M. Gubler

Matthias Gubler, Winemaker

