2005 PETITE SIRAH – JARDINE

The grapes for this vintage were hand picked and sorted for quality in the vineyard. The fruit was fermented in small stainless steel tanks and bins. Over three days the must was allowed to cold soak to extract color and flavor prior to the start of fermentation. Pumpovers took place frequently over a ten-day period before the juice was pressed off and transferred to French oak barrels (33% new) to complete malolactic fermentation. The final blend was chosen as a result of frequent tasting sessions. The Jardine Petite Sirah contributes dense, dark fruit with great tannin structure. The Penman Springs adds dark color, fresh berry aromas and spicy characteristics. Together, they create a wine displaying complexity, structure and balance.

TASTING NOTES & RECOMMENDATIONS

Color: Deep, inky purple
Aroma: Plum, raspberry and dried cherry with dried sage and spicy oak notes
Taste: Ripe plum and black cherry flavors with cedar and sweet oak components, a soft and luscious texture supported by ripe tannins and balanced acidity

Serve at: 62° – 65° F
Drink now through 2015
Store in dark dry place at 55° – 65° F

TECHNICAL NOTES

<table>
<thead>
<tr>
<th>Harvest date</th>
<th>Brix</th>
<th>Vineyard</th>
<th>Blend</th>
<th>Blend %</th>
</tr>
</thead>
<tbody>
<tr>
<td>10.13.05</td>
<td>25.1</td>
<td>Penman Springs</td>
<td>Petite Sirah</td>
<td>56%</td>
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<tr>
<td>10.31.05</td>
<td>24.8</td>
<td>Jardine</td>
<td>Petite Sirah</td>
<td>44%</td>
</tr>
</tbody>
</table>

Aging: 19 months in 33% new French oak barrels
Bottling date: 07.10.07
Release date: 10.01.07
Cases produced: 815 cases
Alcohol: 14.0%

A big red wine that pairs well with grilled meats

Matthias Gubler, Winemaker