Petite Sirah

2013 • CRESTON VALLEY VINEYARD • PASO ROBLES

The microclimate and soils in our estate Creston Valley Vineyard located southeast of Paso Robles encouraged us to bottle this limited-production Petite Sirah. Rolling hills, picture perfect exposure and shallow soils with noticeable limestone all contributed to exceptional Petite Sirah fruit from this vineyard.

The grapes were selected from a small upper portion of an elevated block with chalky soils, and were then handpicked and sorted for quality in the vineyard. The fruit was crushed into small stainless steel tanks where variable pump-over techniques were implemented during progressive stages of fermentation to enhance fruit extraction and balance out the tannin structure. The wine was then lightly pressed and transferred to French and Hungarian oak barrels to complete malolactic fermentation. This exceptional lot is representative of the Creston Valley terroir - where the vineyard’s limestone soil is expressed through the wine’s structured, yet creamy tannins.

Tasting Notes

COLOR: Inky garnet
AROMA: Boysenberry pie and cola with hints of white pepper and cinnamon
TASTE: Full-bodied with dark berries; rich, mouthfilling tannins with cola notes and a long, creamy finish

Recommendations

Serve at 62° – 65° F
Enjoy now through 2025
Store in dark dry place at 55° – 65° F
Pairing suggestions: Rack of lamb, smoked barbequed meats or baked fennel

Technical Notes

<table>
<thead>
<tr>
<th>HARVEST DATES</th>
<th>BRIX°</th>
<th>VINEYARD</th>
<th>VARIETY</th>
<th>PERCENTAGE</th>
</tr>
</thead>
<tbody>
<tr>
<td>10.12.13 – 10.17.13</td>
<td>27.3</td>
<td>Creston Valley</td>
<td>Petite Sirah</td>
<td>100%</td>
</tr>
</tbody>
</table>

AGING: 20 months in French and Hungarian oak barrels
BOTTLING DATE: 06.08.15
RELEASE DATE: 09.02.16
CASES PRODUCED: 418
ALCOHOL: 15.1%
PH: 3.99
TOTAL ACIDITY: 5.4 g/L