Petite Sirah

2014 • ESTATE • PASO ROBLES

Petite Sirah has been a classic grape planted and grown in California for more than a century and is well suited to the limiting soils found in our estate vineyards in Paso Robles.

The fruit for our 2014 Petite Sirah was handpicked in the early morning and sorted to ensure quality and uniformity of ripeness. Afterwards, the fruit was destemmed and gently crushed into temperature controlled stainless steel tanks. Pump-overs took place regularly to enhance color and help extract tannins from the skin. After pressing, the wine was racked into barrels to complete malolactic fermentation and aging. While the majority was aged in French oak, we also used some American and Hungarian oak barrels for added nuances and complexity. Upon extensive blending trials after 8 months of aging, the final lots were selected and blended for overall synergies - structure and minerality from Creston Valley along with expressive fruit and silkiness from Jardine Vineyard. The blend was then aged for an additional 12 months in barrels to fully integrate before bottling. The result is a wine displaying complexity, structure, richness, and balance.

Tasting Notes
COLOR: Opaque garnet
AROMA: Boysenberry with notes of dark chocolate and allspice
TASTE: Full-bodied with juicy dark fruit flavors and chewy tannins that unfold into a supple finish

Recommendations
Serve at 62° – 65° F
Enjoy now through 2026
Store in dark dry place at 55° – 65° F
Pairing suggestions: Your favorite cut of beef, braised short ribs, lamb, or dark chocolate

Technical Notes

<table>
<thead>
<tr>
<th>Harvest Date</th>
<th>Brix°</th>
<th>Vineyard</th>
<th>Blend</th>
</tr>
</thead>
<tbody>
<tr>
<td>09.18.14 – 09.24.14</td>
<td>26.9</td>
<td>Jardine</td>
<td>Petite Sirah 51%</td>
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<td></td>
<td></td>
<td>Creston Valley</td>
<td>Petite Sirah 49%</td>
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</tbody>
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AGING: 20 months in French, Hungarian and American oak barrels
BOTTLING DATE: 06.15.16 – 06.17.16
RELEASE DATE: 04.17.17
CASES PRODUCED: 3,054
ALCOHOL: 15.1%
PH: 3.84
TOTAL ACIDITY: 6.7 g/L