2008 PETITE SIRAH – CRESTON VALLEY

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 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 and punch-downs took place frequently over a ten-day period before the juice was pressed off and transferred to French oak barrels to complete malolactic fermentation. This exceptional lot warranted a separate bottling. Distinctive of the Creston Valley terroir, the vineyard’s limestone soil is expressed through the wine’s chalky tannins.

TASTING NOTES
Color: Garnet
Aroma: Fresh red fruit, raspberry and sweet, toasty oak
Taste: Medium bodied, elegant, round mouth feel with lingering chalky tannins on the finish

RECOMMENDATIONS
Serve at: 62˚ – 65˚ F
Enjoy now through 2015
Store in dark dry place at 55˚ – 65˚ F
Pairing suggestions: Rack of lamb, braised short ribs or your favorite cut of beef

TECHNICAL NOTES
Harvest date: 09.05.08
Vineyard: Creston Valley
Variety: Petite Sirah 100%
Aging: 16 months in French oak barrels
Bottling date: 03.12.10
Release date: 12.03.10
Cases produced: 239
Alcohol: 15.0%
pH: 3.55
Total acidity: 6.6 g/l

This wine is rich and smooth with mature tannins

Matthias Gubler, Winemaker