

## 2008 FORE – PETITE SIRAH

We have been making Petite Sirah from our Jardine Vineyard since 1999. Petite Sirah was one of our first choices to plant in Paso Robles and we quickly realized the potential of this often misunderstood varietal. Since then, we have increased our focus on this exciting varietal.

The name FORE relates to our 13 year old Jardine Vineyard, where golf balls are often found from the nearby golf course. Planted in well drained soils, the vines are very low yielding which results in a wine of high concentration.

The grapes for this wine were hand picked towards the end of September and sorted for quality in the vineyard. The fruit was then fermented in bins and underwent malolactic fermentation in oak barrels of various sizes (225/228 liter and 400 liter). For this specific wine, we used 3 year air dried French oak barrels. The lot was racked once after malic was complete and once prior to bottling.

### TASTING NOTES

**Color:** Deep, inky garnet

**Aroma:** Intense, ripe plums with notes of black pepper and star anise

**Taste:** Flavors of blueberry jam and plums; luscious texture supported by soft tannins and balanced acidity; long finish.

### RECOMMENDATIONS

Serve at: 62° – 65° F

Enjoy now through 2015

Store in dark dry place at 55° – 65° F

Decanting Recommended

Pairing suggestions: Rack of lamb, braised short ribs or your favorite cut of beef

### TECHNICAL NOTES

Harvest date	Brix <sup>0</sup>	Vineyard	Blend
09.30.08- 10.03.08	26.8	Jardine	Petite Sirah 100%

**Aging:** 16 months in French oak barrels

**Bottling date:** 03.12.10

**Release date:** 11.25.11

**Cases produced:** 341

**Alcohol:** 15.8%

**pH:** 3.58

**Total acidity:** 6.2 g/L



*HP. Gubler*

Matthias Gubler, Winemaker

*FORE, because we believe in  
Petite Sirah from Paso Robles!*