2010 PETITE SIRAH – ESTATE

The grapes for this vintage were handpicked and sorted for quality in the vineyard. The fruit was fermented in small stainless steel tanks and bins. Over four days, the must was allowed to "cold soak" to extract color and flavor prior to the start of fermentation. Pump-overs and punch-downs took place frequently over an eight to ten day period before the juice was pressed off and transferred to French oak barrels (40% new) to complete malolactic fermentation.

The final blend was chosen after numerous tasting sessions. The Jardine Petite Sirah contributes dense, dark fruit with great tannin structure. The Creston Valley Vineyard adds touches of minerality, while Huerhuero and Penman Springs adds dark color, fresh berry aromas and spicy characteristics. A percentage of Syrah from Ryan Road brings flesh and body to the blend. Together, they create a wine displaying complexity, structure and balance.

TASTING NOTES

Color: Deep garnet
Aroma: Boysenberry, dried cherries and dark chocolate with hints of white pepper and nutmeg
Taste: Medium to full-bodied with notes of juicy dark fruit and dark chocolate; creamy tannins unfold into a quenching finish

RECOMMENDATIONS

Serve at: 62˚ – 65˚ F
Enjoy now through 2016
Store in dark dry place at 55˚ – 65˚ F
Pairing suggestions: Lamb, braised short ribs, your favorite cut of beef or even dark chocolate

TECHNICAL NOTES

Harvest date: 09.29.10 – 10.18.10
Vineyard: Penman Springs 30%
         Jardine 26%
         Creston Valley 20%
         Huerhuero 4%
         Ryan Road 22%
Brix0: 25.7
Variety: Petite Sirah 28%
         Petite Sirah 26%
         Petite Sirah 20%
         Petite Sirah 4%
         Syrah 22%
Aging: 16 months in French oak barrels
Bottling date: 05.08.12
Release date: 07.04.13
Cases produced: 1,815
Alcohol: 14.8%
pH: 3.43
Total acidity: 6.8 g/L

Matthias Gubler, Winemaker
A strong varietal from the Paso Robles AVA