

## 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	Brix <sup>o</sup>	Vineyard	Variety	
09.29.10 – 10.18.10	25.7	Penman Springs	Petite Sirah	28%
		Jardine	Petite Sirah	26%
		Creston Valley	Petite Sirah	20%
		Huerhuero	Petite Sirah	4%
		Ryan Road	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



*HP. Gubler*

Matthias Gubler, Winemaker

*A strong varietal from the Paso Robles AVA*