

2011 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. The must was allowed to “cold soak” for two to four days to extract color and flavor prior to the start of fermentation. The wine was then pumped-over or punched-down up to four times a day 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, assembled in the cellar in the spring and aged an additional year in barrels prior to bottling. While the grapes from Creston Valley Vineyard contribute dense, dark fruit with great tannin structure and touches of minerality, the Huerhuero fruit adds dark color, fresh berry aromas and spicy characteristics. Together, they create a wine displaying complexity, structure and balance.

TASTING NOTES

Color: Deep garnet

Aroma: Black cherry pie with hints of caramel

Taste: Medium to full-bodied with notes of juicy dark fruit and meaty, chewy tannins

RECOMMENDATIONS

Serve at: 62° – 65° F

Enjoy now through 2019

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

Decant two hours prior to serving

Pairing suggestions: Lamb, braised short ribs, your favorite cut of beef, or even dark chocolate

TECHNICAL NOTES

Harvest date	Brix ^o	Vineyard	Blend
10.17.11 – 10.27.11	25.8	Creston Valley	Petite Sirah 84%
		Huerhuero	Petite Sirah 16%

Aging: 18 months in French oak barrels

Bottling date: 06.04.13

Release date: 05.16.14

Cases produced: 2,139

Alcohol: 14.5%

pH: 3.83

Total acidity: 6.1 g/L



Kevin Willenborg

Kevin Willenborg, Winemaker

A strong varietal from the Paso Robles AVA