We have been crafting 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 its potential. Since then, we have increased our focus on this exciting varietal.

The name Fore relates to our 15 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, resulting in a wine of high concentration.

The grapes for this wine were handpicked in late September and sorted for quality in the vineyard. The fruit was then fermented in small fermenters before undergoing malolactic fermentation and aging in selected tight-grained French oak barrels. This limited lot was then gently racked throughout the aging process for natural clarification until it was bottled unfined and unfiltered.

**Tasting Notes**

**COLOR:** Deep, inky garnet  
**AROMA:** Ripe boysenberry and savory with hints of dark chocolate  
**TASTE:** Full-bodied; sweet dark fruit with rich, supple tannins and hints of dark chocolate on the finish

**Recommendations**

Serve at 62° – 65° F  
Enjoy now through 2022  
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**

<table>
<thead>
<tr>
<th>Harvest Date</th>
<th>Brix°</th>
<th>Vineyard</th>
<th>Variety</th>
<th></th>
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</thead>
<tbody>
<tr>
<td>10.10.12</td>
<td>26.1</td>
<td>Jardine</td>
<td>Petite Sirah</td>
<td>97%</td>
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<td></td>
<td></td>
<td>Creston Valley</td>
<td>Petite Sirah</td>
<td>3%</td>
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</tbody>
</table>

AGING: 20 months in new French oak barrels  
BOTTLEING DATE: 06.18.14  
RELEASE DATE: 02.13.15  
CASES PRODUCED: 173  
ALCOHOL: 14.6%  
PH: 3.76  
TOTAL ACIDITY: 6.4 g/L

Kevin Willenborg, Winemaker

Fore, because we believe in Petite Sirah from Paso Robles!