

## 2006 PETITE SIRAH – JARDINE

The grapes for this vintage were hand picked and sorted for quality in the vineyard. The fruit was fermented in small stainless steel tanks and bins. Over three days the must was allowed to “cold soak” to extract color and flavor prior to the start of fermentation. Pumpovers took place frequently over a ten-day period before the juice was pressed off and transferred to French oak barrels (50% new) to complete malolactic fermentation. The final blend was chosen as a result of frequent tasting sessions. The Jardine Petite Sirah contributes dense, dark fruit with great tannin structure. The Penman Springs adds dark color, fresh berry aromas and spicy characteristics. Together, they create a wine displaying complexity, structure and balance.

### TASTING NOTES

**Color:** Deep, inky garnet

**Aroma:** Intense blackberry and blueberry fruit with notions of incense and earth

**Taste:** Black cherry flavors with cedar and sweet oak components, a soft and luscious texture supported by young healthy tannins and balanced acidity

### RECOMMENDATIONS

Serve at: 62° – 65° F

Enjoy now through 2016

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

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

### TECHNICAL NOTES

Harvest date	Brix <sup>o</sup>	Vineyard	Blend	
09.30.06	25.4	Penman Springs	Petite Sirah	51%
09.18.06	25.7	Jardine	Petite Sirah	49%

**Aging:** 18 months in 50% new French oak barrels

**Bottling date:** 06.16.08

**Release Date:** 10.01.08

**Cases produced:** 1023

**Alcohol:** 14.9%

**pH:** 3.75

**Total Acidity:** 5.2 g/l



*HP. Gubler*

Matthias Gubler, Winemaker

*A strong varietal from the Paso Robles AVA*