

2008 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 and punch-downs took place frequently over a ten-day period before the juice was pressed off and transferred to French oak barrels (45% 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. Creston Valley Vineyard adds touches of minerality. Together, they create a wine displaying complexity, structure and balance.

TASTING NOTES

- Color:** Intense garnet
Aroma: Spicy, black fruit with notes of nutmeg and fig
Taste: A full bodied, balanced wine with dark ripe fruit and silky tannins

RECOMMENDATIONS

- Serve at: 62° – 65° F
 Enjoy now through 2015
 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

Harvest date	Brix ^o	Vineyard	Variety
09.05.08 – 10.11.08	25,6 – 26,8	Jardine	Petite Sirah 60%
		Penman Springs	Petite Sirah 25%
		Creston Valley	Petite Sirah 15%

- Aging:** 16 months in French oak barrels
Bottling date: 03.11.10
Release date: 10.01.10
Cases produced: 2259
Alcohol: 15.0%
pH: 3.61
Total acidity: 6.4 g/L



HP. Gubler

Matthias Gubler, Winemaker

A strong varietal from the Paso Robles AVA