



2015 PETITE SIRAH

TASTING NOTES:

An octopus poker tournament on a fallen palm tree on a Caribbean island while tunes of spaghetti westerns echo from the sea. Medium bodied tannins and low acidity create a balanced, well rounded comforting Petite Sirah from start to finish. Deep rich flavors of blackberries, dark chocolate, plums, black pepper and a double mocha. The Petite Sirah pairs well with savory dishes, hard cheeses, chicken mole and Humphrey Bogart movies.

WINEMAKING NOTES:

With 2015 being in the middle of a draught and not many cool days throughout the year, it was an earlier, quick harvest. We spent more time in the vineyard making sure the fruit was ripe throughout the cluster by dropping fruit to one cluster per shoot. Since Petite Sirah grew like hand grenades, tight and firm, they were able to maintain their sugars and acidity at a steady growth rate. We handpicked the clusters in the early morning hours of September 15th. At the winery, we sorted anything out that wasn't a perfect cluster, then destemming for there was no need to add the bitterness from the jacks. We cold soaked the grapes in dry ice for 3 days before it went through inoculation. Punch downs were done 3 times a day during it's 2 weeks of fermentation. We pressed the PS over a 2-1/2 hour cycle, little longer due to the tough skins. We aged the juice in French and American Oak barrels for 13 months until they were blended after a barrel tasting trial. This deep purple beauty will age smoothly for 15 years.

VINEYARD

KICK RANCH VINEYARD

AVA

SONOMA COUNTY

PICK DATE

9/15/15

BOTTLE DATE

MARCH 2017

BRIX

25.2

ALCOHOL

14.9

CASES PRODUCED

122

PH

3.83