

2017 PETITE SIRAH

Lake County



Vineyard Notes:

Our heritage vineyard in Lake County is planted in Petite Sirah and four of the oldest pre-prohibition clones of Zinfandel in California. Sited at an altitude of 2,100 ft., this vineyard is located on some of the youngest red volcanic soils in the continental United States. This is the perfect expression of this old varietal and demonstrates what this volcanic appellation is capable of producing.

Vintage Notes:

An exceptionally wet winter, record breaking high temperatures, and wildfires framed this challenging vintage. Heavy rainfall in January and February replenished the area and led to vigor among the vines during the mild spring. Heat spikes over Labor Day weekend kicked our harvest efforts into high gear and our vineyards were able to develop to perfect ripeness. Our harvest was completed, and we had gone to barrel just prior to the devastating wildfires that plagued California.

Winemaker's Notes:

Our 2017 Petite Sirah is bursting with aromas of black cherry, blackberry with hints of vanilla, acacia flowers, and smoky oak. Flavors of ripe boysenberry, dark chocolate, and charred meat combine with moderately ripe tannins offering a silky finish. Nicely balanced, fruit forward and jammy, with mild complexity and a great mouthfeel. Enjoy this rich, full-bodied wine with fresh mozzarella stuffed eggplant, smoked brisket, chicken in mole sauce, or sautéed mushrooms.

Blend:	100% Petite Sirah
Barrel Aging:	70% Neutral French Oak; 30% New French Oak
Appellation:	Lake County
Production:	128 Cases
Alcohol:	14.5%