

2001 PETITE SIRAH - JARDINE VINEYARD

Petite Sirah is notorious for big clusters with lots of small berries. Its tendency to overcrop is controlled by dropping more than 50% of the fruit during the growing season. Hand harvesting allows us to select only fully ripe clusters and to remove shriveled and dried out berries. The fruit was picked during the cool morning hours and delivered to the winery immediately. After being destemmed and gently crushed into half-ton bins, a three-day cold soak was carried out to preserve the unique varietal character of Petite Sirah. Punchdowns occurred three times a day to maximize the extraction of color, tannin and flavor into the wine. The malic fermentation occurred in French oak barrels. After blending the barrels, the wine was filtered gently and bottled.

TASTING NOTES & RECOMMENDATIONS

- Color:** Deep purple, almost black
Aroma: Dark, ripe fruit of peaches, some vanilla and toasted oak
Taste: Lots of ripe tannins; long finish, will age well

Serve at: 62°-65°F

Drink now through 2008

Store in dark, dry place at: 55°-65°F

TECHNICAL NOTES

Harvest dates	Brix°	Vineyards	Blend
09.19.2001	24.4	Jardine	Petite Sirah 100%

18 months in 30% new French oak barrels

Bottling date	Alc. %	Cases produced
03.12.2003	14.5	662

Our richest wine to enjoy with your best piece of meat!

M. Gubler

Matthias Gubler, Winemaker

