

2004 PETITE SIRAH - JARDINE

The grapes for this vintage were hand picked and sorted for quality in the vineyard. The fruit was fermented in small Mueller stainless steel tanks. Over three days the must was allowed to "cold soak" to extract color and flavor. Pumpovers took place frequently during fermentation. The juice was pressed off at dryness (0° Brix) and was then transferred to French oak barrels (30% new) to complete malolactic fermentation. Secondary fermentation was completed after four months and the wine spent a further 14 months in barrel. The final blend was chosen as a result of frequent tasting sessions. The finished wine was lightly filtered before bottling.

TASTING NOTES & RECOMMENDATIONS

Color: Deep purple-black

Aroma: Intense aromas of dark berry fruits including notes of blueberry and plum as well as chocolate powder are complimented by vanilla and toasty oak

Taste: This full-bodied wine is juicy and concentrated on the palate with ripe, firm tannins; blackberry, plum and blueberry fruit with a touch of bittersweet chocolate; long pleasant finish

TECHNICAL NOTES

Harvest date	Brix ^o	Vineyard	Blend
09.22.04	26.7	Jardine	Petite Sirah 94%
09.23.04	26.6	Penman Springs	Petite Sirah 6%

Aging: 18 months in 30% new French oak barrels

Bottling date: 07.06.06

Release Date: 10.01.06

Cases produced: 792 cases

Alcohol: 14.5%

pH: 3.50

Total Acidity: 6.60 g/l

A big red wine that pairs well with grilled meats

M. Gubler

Matthias Gubler, Winemaker

