

2005 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 took place frequently over a ten-day period before the juice was pressed off and transferred to French oak barrels (33% 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. Together, they create a wine displaying complexity, structure and balance.

TASTING NOTES & RECOMMENDATIONS

Color: Deep, inky purple

Aroma: Plum, raspberry and dried cherry with dried sage and spicy oak notes

Taste: Ripe plum and black cherry flavors with cedar and sweet oak components, a soft and luscious texture supported by ripe tannins and balanced acidity

Serve at: 62° – 65° F

Drink now through 2015

Store in dark dry place at 55° – 65° F

TECHNICAL NOTES

Harvest date	Brix ⁰	Vineyard	Blend	
10.13.05	25.1	Penman Springs	Petite Sirah	56%
10.31.05	24.8	Jardine	Petite Sirah	44%

Aging: 19 months in 33% new French oak barrels

Bottling date: 07.10.07

Release date: 10.01.07

Cases produced: 815 cases

Alcohol: 14.0%

pH: 3.40

Total acidity: 7.35 g/l

A big red wine that pairs well with grilled meats

H. Gubler

Matthias Gubler, Winemaker

