

## 2009 PETITE SIRAH – CRESTON VALLEY VINEYARDS

The microclimate and soils in our estate Creston Valley Vineyard located southeast of Paso Robles encouraged us to bottle this limited-production Petite Sirah. Rolling hills, picture perfect exposure and shallow soils with noticeable limestone all contributed to exceptional Petite Sirah fruit from this vineyard.

The grapes for this vintage were handpicked 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. Pump-overs and punch-downs took place frequently over a ten-day period before the juice was pressed off and transferred to French oak barrels to complete malolactic fermentation. This exceptional lot warranted a separate bottling. Distinctive of the Creston Valley terroir, the vineyard’s limestone soil is expressed through the wine’s chalky tannins.

### TASTING NOTES

- Color:** Opaque garnet  
**Aroma:** Red cherries and raspberry with hints of fine tobacco and spice  
**Taste:** Full-bodied with a firm structure; red fruit tones and notes of mineral unfold into a lingering finish

### RECOMMENDATIONS

- Serve at: 62° – 65° F  
Enjoy now through 2016  
Store in dark dry place at 55° – 65° F  
Pairing suggestions: Rack of lamb, braised short ribs or your favorite cut of beef

### TECHNICAL NOTES

Harvest date	Brix <sup>o</sup>	Vineyard	Variety	
09.23.09	27.0	Creston Valley	Petite Sirah	100%

- Aging:** 16 months in new French oak barrels  
**Bottling date:** 03.08.11  
**Release date:** 11.23.12  
**Cases produced:** 35  
**Alcohol:** 15.7%  
**pH:** 3.56  
**Total acidity:** 6.7 g/L



*HP. Gubler*

Matthias Gubler, Winemaker

*A limited-release Petite Sirah showcasing the potential of the Paso Robles AVA.*