

## 2009 PETITE SIRAH – ESTATE

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 four days, the must was allowed to “cold soak” to extract color and flavor prior to the start of fermentation. Pumpovers and punch-downs took place frequently over a ten-day period before the juice was pressed off and transferred to French oak barrels (40% new) to complete malolactic fermentation.

The final blend was chosen after numerous tasting sessions. The Jardine Petite Sirah contributes dense, dark fruit with great tannin structure. The Creston Valley Vineyard adds touches of minerality, while Huerhuero adds dark color, fresh berry aromas and spicy characteristics. A percentage of Syrah from Cammatta Hills brings flesh and body to the blend. Together, they create a wine displaying complexity, structure and balance.

### TASTING NOTES

- Color:** Opaque garnet  
**Aroma:** Spicy, black fruit with notes of nutmeg  
**Taste:** A full-bodied, balanced wine with notes of fresh plum and firm tannins

### 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      |     |
|---------------------|-------------------|----------------|--------------|-----|
| 09.04.09 – 10.27.09 | 26.0              | Jardine        | Petite Sirah | 34% |
|                     |                   | Creston Valley | Petite Sirah | 21% |
|                     |                   | Huerhuero      | Petite Sirah | 17% |
|                     |                   | Penman Springs | Petite Sirah | 6%  |
|                     |                   | Cammatta Hills | Syrah        | 22% |

- Aging:** 16 months in French oak barrels  
**Bottling date:** 03.07.11  
**Release date:** 10.21.11  
**Cases produced:** 3352  
**Alcohol:** 15.0%  
**pH:** 3.59  
**Total acidity:** 6.7 g/L



*HP. Gubler*

Matthias Gubler, Winemaker

*A strong varietal from the Paso Robles AVA*