



# Petite Sirah

#### 2012 + ESTATE + PASO ROBLES

Petite Sirah has been a classic grape planted and grown in California for more than a century and is well suited to the limiting soils found in our estate vineyards in Paso Robles.

The fruit for our 2012 Petite Sirah was handpicked in the early morning and sorted to ensure quality and uniformity of ripeness. Afterwards, the fruit was destemmed and gently crushed into temperature controlled stainless steel tanks. Pump-overs took place regularly to enhance color and help extract tannins from the skin. After pressing, the wine was racked into barrels to complete malolactic fermentation and aging. While the majority was aged in French oak, we also used some American and Hungarian oak barrels for added nuances and complexity. Upon extensive blending trials after 8 months of aging, the final lots were selected and blended for overall synergies - structure from Creston Valley, minerality and spice from Huerhuero, and silkiness from Jardine Vineyard. The blend was then aged for an additional 12 months in barrels to fully integrate before bottling. The result is a wine displaying complexity, structure, richness, and balance.

## Tasting Notes

COLOR: Dark garnet

AROMA: Black cherry with hints of vanilla and mocha

TASTE: Full-bodied with notes of juicy dark fruit and integrated, meaty tannins

### Recommendations

Serve at  $62^{\circ} - 65^{\circ}$  F

Enjoy now through 2020

Store in dark dry place at  $55^{\circ} - 65^{\circ}$  F

Pairing suggestions: Lamb, braised short ribs, your favorite cut of beef, or even dark chocolate

### Technical Notes

HARVEST DATE	$Brix^\circ$	VINEYARD	BLEND	
10.03.12 — 10.11.12	26.0	Jardine	Petite Sirah	46%
		Creston Valley	Petite Sirah	36%
		Huerhuero	Petite Sirah	18%

AGING: 20 months in oak barrels 06.23.14 - 06.24.14 BOTTLING DATE:

04.03.15 RELEASE DATE: CASES PRODUCED: 3,001 ALCOHOL: 14.3% PH: 3.80 TOTAL ACIDITY: 6.5 g/L