

## 2 0 0 3 P E T I T E S I R A H - J A R D I N E

Petite Sirah was hand picked and sorted for quality in the vineyard. The fruit was fermented in new, 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 12 months in barrel. The final blend was chosen as a result of frequent tasting sessions. The finished wine was lightly filtered before bottling.

### T A S T I N G N O T E S & R E C O M M E N D A T I O N S

**Color:** Deep purple-black

**Aroma:** Intense aromas of dark berry fruits including notes of blueberry and plum as well as earth and pepper 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 spice and pepper; long pleasant finish

Serve at: 62° – 65° F

Drink now through 2010

Store in dark dry place at 55°– 65° F

### T E C H N I C A L N O T E S

Harvest date:	Brix:	Vineyards	Blend	
10.10.03	25.8°	Jardine	Petite Sirah	76%
10.03.03	24.5°	Penman Springs	Petite Sirah	24%

**Aging:** 16 months in 30% new French oak barrels

**Bottling date:** 02.02.05

**Release date:** 03.01.06

**Cases produced:** 619 cases

**Alcohol:** 14.5%

**pH:** 3.50

**Total Acidity:** 6.08 g/l

*A big red wine that pairs well with grilled meats*

*M. Gubler*

Matthias Gubler, Winemaker

