

2007 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 (45% 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. The newly added Creston estate adds more depth and complexity to the finished wine. Together, they create a wine displaying great complexity, structure and balance.

TASTING NOTES

Color: Medium dark to purplish ruby

Aroma: Attractive spice box and blackberry fruit

Taste: Big, rich texture; spicy and cedary with highly extracted blackberry flavors; full tannins with lingering aftertaste

RECOMMENDATIONS

Serve at: 62° – 65° F

Enjoy now through 2014

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 ^o	Vineyard	Variety	
09.09.07	26.3	Creston	Petite Sirah	15%
09.15.07	26.1	Jardine	Petite Sirah	55%
09.27.07	26.8	Penman Springs	Petite Sirah	30%

Aging: 16 months in 45% new French oak barrels and puncheons

Bottling date: 03.18.09

Release date: 08.01.09

Cases produced: 1804

Alcohol: 15.4%

pH: 3.68

Total acidity: 5.62 g/l



HP. Gubler

Matthias Gubler, Winemaker

A strong varietal from the Paso Robles AVA