

# Endpost

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## 2003 ENDPOST PETITE SIRAH

Since the first vintage that Jardine Vineyard has produced Petite Sirah, our winemakers have observed an interesting phenomenon: the clusters of grapes hanging close to the wooden end-posts (these support the wire trellising at the end of each vine row) seemed to benefit from increased sun exposure. The grapes were richer and more luscious. Eventually curiosity overcame them and they spent one October Sunday picking the end-post fruit. It has now become an annual tradition and a labor of love. The 2003 crop was hand picked and then fermented in small bins with regular punch downs of the cap done by hand. Maceration took place for two weeks to extract maximum color, flavor and character. The wine completed malolactic fermentation in 100% new French oak and spent a total of 16 months in barrel.

## TASTING NOTES & RECOMMENDATIONS

**Color:** Deep, dark saturated purple

**Aroma:** Intense aromas of dark berry fruits with plum, violets, licorice, cassis, clove and apricot complimented by toasty oak and vanilla.

**Taste:** A big, bold full bodied wine with great extract and firm but fine, ripe tannins; weighty and rounded on the palate, with blackberry, plum and blueberry with hints of spice and pepper. A very long and pleasing finish.

Serve at: 62° - 65°F

Drink now through: 2012

Store in a dry dark place at 55° - 65°F

## TECHNICAL NOTES

**Harvest date** . . . . . 10.10.03  
**Brix**<sup>o</sup> . . . . . 25.5<sup>o</sup>  
**Vineyard** . . . . . Jardine  
**Blend** . . . . . 100% Petite Sirah  
**Aging** . . . . . 16 months in 100% new  
French oak barrels  
**Bottling date** . . . . . 02.16.05  
**Release date** . . . . . 10.01.06  
**Cases produced** . . . . . 72 cases  
**Alcohol** . . . . . 14.5%  
**pH** . . . . . 3.63  
**Total Acidity** . . . . . 5.33 g/l



*A powerful, intensely flavored, handmade Petite Sirah*

*M. Gubler*

Matthias Gubler, Winemaker