

Endpost

2002 ENDPOST PETITE SIRAH — PASO ROBLES

Since the first vintage that Jardine Vineyard has produced, 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 small crop in 2002 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 malic fermentation in 100% new French oak and spent a total of 18 months in barrel.

TASTING NOTES & RECOMMENDATIONS

Color: Deep, dark saturated purple

Aroma: Intense aromas of dark berry fruits and blueberry together with plum, violets, licorice, cassis, earth 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, blueberry and peach 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 date10.14.2002
Brix25.2°
VineyardJardine
Blend100% Petite Sirah
Aging16 months in 30% new oak
Bottling date3.18.2004
Release date5.13.2005
Cases producedless than 200 cases
Alcohol14.5%
pH3.58
Total Acidity6.06 g/l



A powerful, intensely flavored, handmade Petite Sirah

M. Gubler

Matthias Gubler, Winemaker

BKane

Betsy Kane, Assistant Winemaker