

## 2 0 0 0 P E T I T E S I R A H - E S T A T E

Only three acres of Petite Sirah were planted in our Jardine vineyard. Petite Sirah produces a large number of clusters, requiring additional care during the growing season. Hand harvesting, particularly important for this variety, allowed us to select only fully ripe clusters and to remove shriveled and dried out berries. The fruit was picked in the cool morning hours and then delivered to the winery, where it was destemmed and gently crushed into half-ton bins. A three-day cold soak preserved the varietal character of the fruit. During fermentation, the pomace was punched down three times a day to maximize the extraction of color, tannin and flavor into the wine. Malic fermentation was completed in French oak barrels. After blending the barrels, the wine was filtered gently and bottled.

### 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:** Dark ruby red

**Aroma:** Dark, ripe berries. Lots of sweet fruit, some vanilla

**Taste:** Strong sweet fruit; rich and big tannic wine. Ends long and warm

Serve at: 62°-65°F

Drink now through 2006

Store in dark, dry place at: 62°-65°F

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

Harvest dates	Brix°	Vineyards	Blend
09.28.2000	24,2	Jardine	Petite Sirah 100%

14 months in 40% new French oak barrels

Bottling date	Alc. %	Cases produced
11.30.2001	14.0	211

*Our richest wine to enjoy with your best piece of meat!*

  
Matthias Gubler, Winemaker

