

2007 PETITE SIRAH – PENMAN SPRINGS

The grapes for this vintage were hand picked and sorted for quality in the vineyard. The fruit was fermented in 6 ton open top tanks. 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 an eight-day period before the juice was pressed off and transferred to French oak barrel to complete malolactic fermentation. The final blend was chosen as a result of frequent tasting sessions. The Petite Sirah from Penman Springs offers dark color, fresh berry aromas and spicy characteristics.

This release is quite exclusive as Carl and Beth McCasland, owners of Penman Springs, refer to their 40 acres as a garden. Besides the exposure of the hillside and the optimum growing conditions, the McCasland's practice various trellis systems that allow a custom canopy that results in optimum color and body. This is a first time, limited release that is only offered through our tasting room.

TASTING NOTES

Color: Dark, inky garnet

Aroma: Intense dark fruit; blackberries and raspberries with notes of oak and cedar

Taste: Big, rich texture; full bodied and earthy with robust dark fruit; full tannins with a lingering, mineraly 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	
10.02.07	26.8	Penman Springs	Petite Sirah	100%

Aging: 16 months in partially new French oak barrels

Bottling date: 03.18.09

Release date: 10.01.09

Cases produced: 185

Alcohol: 15.1%

pH: 3.65

Total acidity: 5.8 g/l



HP. Gubler

Matthias Gubler, Winemaker

A strong varietal from the Paso Robles AVA