

## 2009 FORE – PETITE SIRAH

We have been crafting Petite Sirah from our Jardine Vineyard since 1999. Petite Sirah was one of our first choices to plant in Paso Robles and we quickly realized its potential. Since then, we have increased our focus on this exciting varietal.

The name FORE relates to our 12 year old Jardine Vineyard, where golf balls are often found from the nearby golf course. Planted in well drained soils, the vines are very low yielding, resulting in a wine of high concentration.

The grapes for this wine were handpicked in late September and sorted for quality in the vineyard. The fruit was then fermented in ¾ ton fermenters and underwent malolactic fermentation in oak barrels of various sizes (225/228 liter and 400 liter). For this specific wine, we used three year air dried French oak barrels. The lot was racked once after malic was complete and once prior to bottling.

### TASTING NOTES

**Color:** Deep, inky garnet

**Aroma:** Ripe boysenberry, savory with hints of thyme

**Taste:** Full-bodied; sweet dark fruit with soft tannins and hints of vanilla on the finish

### RECOMMENDATIONS

Serve at: 62° – 65° F

Enjoy now through 2018

Store in dark dry place at 55° – 65° F

Decanting recommended

Pairing suggestions: Rack of lamb, braised short ribs or your favorite cut of beef

### TECHNICAL NOTES

Harvest date	Brix <sup>0</sup>	Vineyard	Blend
09.14.09 – 09.23.09	26.6	Jardine	Petite Sirah 75%
		Creston Valley	Petite Sirah 25%

**Aging:** 16 months in new French oak barrels

**Bottling date:** 03.08.11

**Release date:** 09.01.12

**Cases produced:** 167

**Alcohol:** 15.2%

**pH:** 3.58

**Total acidity:** 7.3 g/L



*M. Gubler*

Matthias Gubler, Winemaker

*FORE, because we believe in  
Petite Sirah from Paso Robles!*