



2014 PETITE SIRAH



HARVEST DATES: September 9th, 2014

BLEND: 95% Petite Sirah
5% Pinot Noir

BRIX AT HARVEST: Average 26.5

TA: 0.61g/100ml

pH: 3.71

RS: 0.2%

BOTTLED: April 29th, 2016

PRODUCTION: 225 cases

Winemaker's Tasting Notes: Very distinct blue and blackberry aromas are followed by subtle aromas of vanilla, brown sugar, cinnamon and slight toast and smokiness. The mouth feel is solid, full bodied, with soft and elegant tannins that accentuate the wine's long and juicy finish. The wine is delicious now, but with some patience and proper aging, in 3-8 years it will be even better.

The Vineyard: The grapes are from Coyote Ridge Upper Block Vineyard situated almost in the middle of Dry Creek Valley. Decomposed rocks and brick red Manzanita type soils are usually very well suited for low pH Petites with deep red color and solid, age-worthy structure.

The Vintage: Harvest 2014 began with one of the earliest bud breaks in history. At Trentadue, the Old Vine block of Sangiovese was the first to awaken on March 10th. The rest of the varieties followed with bud breaks three weeks earlier than normal—and, as you may have guessed—the harvest started record-early as well. Other than that, the growing conditions were just about perfect with normal to slightly below normal yields. The best thing about the early harvest was that the malolactic fermentations finished quickly due to the warm weather.

Winemaking: The fruit was handled in the gentlest way possible, hand sorted and fermented in small open top fermenters with minimum hand punch-downs per day. As usual the most effort was in extracting as much of the beautiful Petite aromas without the harsh tannins. The malolactic fermentation was done in barrels; aging was done in 25% new European oak barrels for about 18 months.

Balanced and fruit-forward Petite Sirahs, like this one, are very versatile food pairing wines. The varietal has a broad range, and this wine will satisfy your palate with many of your favorite dishes. Additionally, Petite Sirah can give most Cabernet Sauvignons a run for their money when it comes to longevity and pairing with grilled meats.

Miro Tcholakov