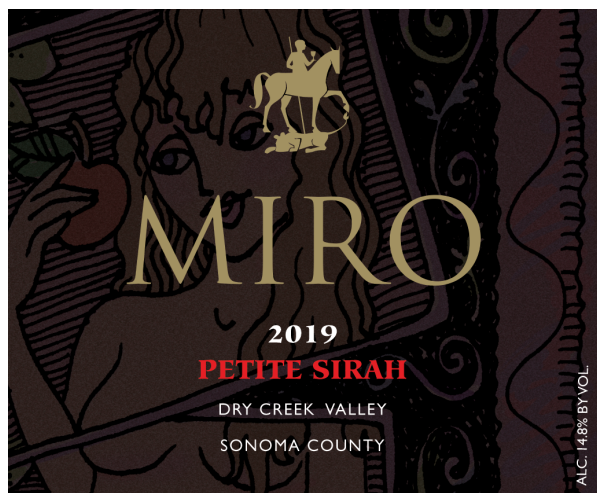




2019 PETITE SIRAH



HARVEST: September 30, 2019

BRIX AT HARVEST: Average 25.5

TA: 0.60 g/100 ml

RS: 0.25%

pH: 3.61

ALC: 14.8%

BOTTLED: September 27, 2020

PRODUCTION: 490 cases

BLEND: 88% Petite Sirah
12% Zinfandel

Winemaking: The fruit was handled in the gentlest way possible. The grapes were hand-sorted and about 40% fermented in small open-top fermenters with minimum hand punch-downs per day. The balance was fermented in a stainless steel tank. 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. The wine aged in 30% new European oak barrels for about 10 months.

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: The 2019 season had an interesting mix of conditions, to say the least! We had a lot of rain in March and in May, fires in October with evacuations and power outages, other than that the quality was spectacular! The smoke never made it to Dry Creek Valley; therefore, no smoke taint. Otherwise, the growing season was relatively mild and long, without any heat waves or other surprises. The crop yields were lower than in 2018, and the quality is high.

Winemaker's Tasting Notes: The wine has very distinct blue and blackberry aromas, with a hint of violets, followed by subtle aromas of vanilla, brown sugar, cinnamon, and slight toast and smokiness. The mouthfeel is solid, with medium body and very soft and elegant (for Petite) tannins that accentuate the wine's long and juicy finish. Petite Sirahs, when balanced, are very versatile food-pairing wines with a broad range. This wine will satisfy your palate with many of your favorite dishes. Also, Petite can give most Cabs a "run for the money" when it comes to pairing with grilled meats and longevity. The wine is delicious now, but with some patience and proper aging, in 3-8 years, it will be even better.

Miro Tcholakov