



2020 DRY CREEK VALLEY PETITE SIRAH



HARVEST: September 10, 2020

BRIX: 26°

TA: 0.61g/100ml **pH:** 3.65

RS: 0.3%

BOTTLED: March 8, 2022

PRODUCTION: 297 cases

BLEND: 98% Petite Sirah
2% Grenache

Winemaker's Description: 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 aromas are complex and will pull you down into some primordial world of pure hedonism. The mouth feel is solid, with a medium body and very soft and elegant (for Petite) tannins accentuating the wine's long and juicy finish. Petite Sirahs, when balanced, are very versatile food-pairing wines with a broad range. Petite can give most Cabernets a "run for their money" in terms of longevity and pairing with grilled meats.

Vineyard: In this 2020 vintage, I blended the upper (younger) block from Coyote Ridge and the older lower block. Usually, the wine from the older vines would make the Reserve Petite Sirah, but this year the yields from the upper block were so low that it was not enough for a single-vineyard bottling.

The Vintage: It would be easy to say that the 2020 grape harvest season was challenging, but that would be a significant understatement. Between the fires, the smoke, and COVID-19 safety guidelines, stress levels were high for all winemakers throughout the West Coast. I have 20 harvests at Trentadue (30 total in California) under my belt, but this one was the most challenging vintage of my career (the previous was 2019.) The vintage started early and finished earlier than usual. The yields were low due to dry conditions causing small clusters and small berries but ultimately very concentrated wines with deep dark colors.

Winemaking: We handled the fruit 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 spent extracting the beautiful Petite Sirah aromas without the harsh tannins. After the secondary, malolactic fermentation in barrels, the wine aged in 25% new French oak barrels for about ten months.