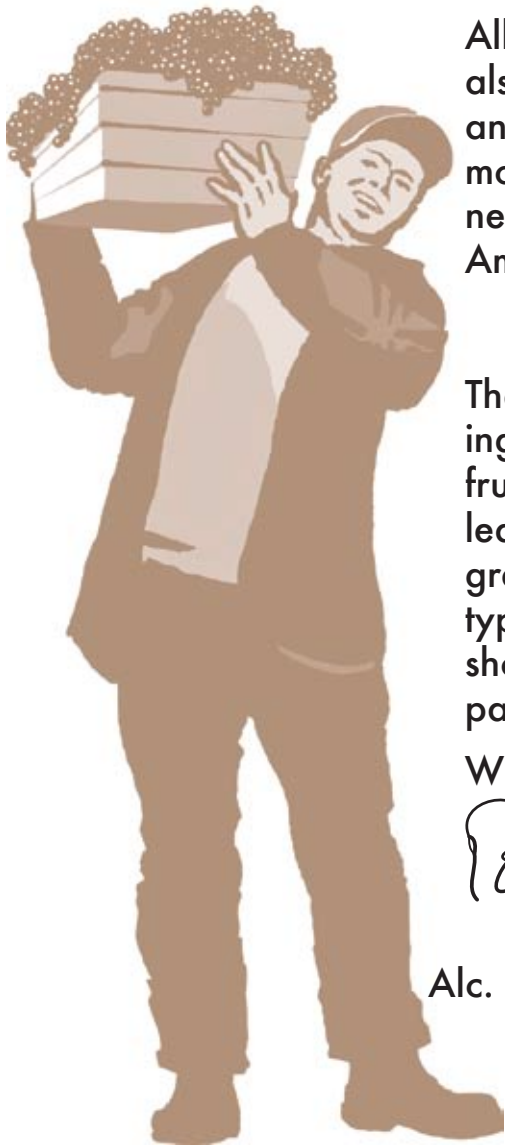


LOT 205

2006 PETITE SIRAH

TASTING NOTES

The foundation of the 2006 Petite Sirah is a blend of two lots, nearly equal in size: a dense, inky wine from Mendocino County (43%); and a broader, more forward component from Lodi (46.5%). This combination gets some additional focus and tone from a sleek and aromatic Sonoma County Syrah (7.5%), and a nice dollop of spice from a small addition of Amador County Zinfandel (3%).



All lots were fermented to dryness in stainless steel, and also completed malo-lactic in stainless. The Mendocino lot and the Amador County Zinfandel were aged for 14 months in older American barrels, while the Syrah component saw nearly 12 months in a mix of older French and American barrels. The Lodi component saw no oak at all.

The wine's deep garnet color is matched by rich and inviting aromas of cranberry, cherry pie, and fresh stone fruits, along with touches of toasty oak, spice cake and leather. The wine is generous on the palate, with integrated tannins, and lots of the juicy, grapey fruit character typical of Petite Sirah. Enjoy it with roasted red meats, short ribs and stews, richer poultry dishes and hearty pastas.

Winemaker,

Paul Mar

Alc. by vol. 14.0

TA 0.64 g/100ml

pH 3.55

California Wine With A Twist!

