

LOT 205

2007 PETITE SIRAH

TASTING NOTES



100% California Wine With A Twist!

The largest percentage of the 2007 Petite Sirah (93%) comes from the carefully-tended and reliable vineyards in the Lodi area that have provided much of our Petite Sirah for the past three vintages. 2007 was particularly successful in Lodi, yielding wines with fine character and dense color. Two other components were added for further complexity and focus. The first came from an old vine block in the Clarksburg region (5%), which if anything was even darker and more intense than the Lodi wine (which was not easy to do). The second brought a youthful and fresh quality—hailing from a young, five-year-old planting in the Redwood Valley area of Mendocino County (2%)

These lots were harvested very ripe, between 24.5 and 26 degrees Brix. They were fermented in stainless steel, and pressed at between 12 and 6 Brix in order to contain the potentially ferocious tannins of this variety. All three underwent malolactic fermentation in the tank. A full 40 percent of the Lodi lot saw no oak whatsoever; the rest saw six months in American barrels. The Clarksburg and Mendocino wines saw nine and eleven months respectively.

The wine was blended in May and bottled in July 2009.

Winemaker's Tasting Impressions

This large-scale, deep vermillion-colored wine shows first and foremost Petite Sirah's wonderful blackberry and plum jam aromas. These are coupled with notes of licorice, minerals and sweet oak. On the palate, it is buoyant and fleshy, offering lots of stuffing and surprisingly soft tannins in the finish. Its grapey/blackberry flavors are bolstered by a touch of leather and spice cake.

Winemaker's Pairing Suggestions

Enjoy it with hearty red meat preparations such as lamb shank braised in red wine or Boeuf Bourignon. It is equally delicious with hearty pastas and roasted game, such as venison, or with a ragout of Portobello mushrooms.



Winemaker,

Paul Ma