



VARIETAL & VINEYARD: This wine is 100% Petite Sirah from a 2 acre-block located on our winery property. Planted in 1998, these vines are cordon trained using a vertical trellis to expose the fruit to sunlight. We routinely crop thin in order to avoid bunch rot, a problem with this tight clustered varietal, and improve flavor concentration.

VINTAGE: We harvested our Petite Sirah on October 3rd. The 2001 vintage was a great one for us. We thought the season was going to be an early one – mild winter followed by a warmer than normal spring – but July and August were cool, slowing things down enough for us to get great color and flavors from the grapes.

VINIFICATION: The grapes were cold soaked for five days in a small open-top stainless steel tank before fermentation. We alternated between punching down the cap manually (for extraction) and pumping the wine over (for aeration) for nine days. The wine was aged in 80% French oak (including two 92 gallon barrels) and 20% American oak, for 13 months. About 20% of the barrels were new. This wine was bottled unfinned and unfiltered.

STYLE/DESCRIPTION: Our most flamboyant, hedonistic wine ever will not disappoint the Petite Sirah fanatic. Totally black (if you can't see through it, it must be good) and flashy yet with deep aromas of blackberry, sweet spices and promiscuous oak, leading to a big, lush and, dare I say, phat wine in the mouth.

Harvested: 10/6/01

Total acidity: .66 gm/100ml

pH: 3.74

Oak aging: 13 months, French barrels and puncheons, 20% American 20% new

Blend: 100% Petite Sirah

Alcohol: 14.5%

Bottled: 11/10/02

Cases Produced: 129