



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 improve flavor concentration, and to avoid bunch rot, a problem with this tight clustered varietal.

VINTAGE: The 2002 vintage was a great one for us. We harvested our Petite Sirah on October 6th. The grapes were at full physiological ripeness (developed flavors, soft skins and brown seeds) with outstanding acid balance. This was due in part to our crop thinning, and from made-to-order September weather (warm, dry days and very cool evenings). As with almost all of our 2002 wines, this Petite shows explosive fruit and darker than normal color.

VINIFICATION: The grapes were cold soaked for five days in a stainless steel tank before fermentation began on its own. We pump-over the wine, twice daily, during fermentation. We aged our Petite Sirah in 60% French oak barrels and 40% 4-year-old American oak barrels, for 13 months. About 20% of the French oak barrels were new. This wine was bottled **unfined** and **unfiltered**.

STYLE/DESCRIPTION: While our 2002 Petite Sirah is not for the faint at heart, it does present a more balanced version of this hedonistic varietal than the 2001. It is totally black (if you can't see through it, it must be good, right?) with deep aromas of black pepper, blackberry, sweet spices and toasty oak, leading to a full-bodied wine. This huge wine is surprisingly light on its feet. If you need to drink this wine now, I recommend taking a swig while chewing a big piece of juicy meat, beating your chest, and screaming "Rock and Roll" as loudly as possible.

Harvested: 10/6/02

Total acidity: 0.55 g/100ml

pH: 3.80

Oak aging: 13 months; 60% French barrels (20% new), 40% American

Blend: 100% Petite Sirah

Alcohol: 14.8%

Bottled: 11/12/03

Cases Produced: 190