



**VARIETAL & VINEYARD:** This wine is 100% Petite Sirah from a two 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 long cool 2006 growing season had us worried that our Petite Sirah would not ripen fully—or that bunch rot would be prevalent when we harvested the grapes. In order to avoid both issues, we made several passes through this vineyard, removing excess leaves to expose the fruit, and thinning the crop to facilitate ripening. We then gambled and let the fruit hang three weeks later than any other previous vintage before harvesting, until October 29<sup>th</sup>. Our patience was rewarded, and we harvested our Petite at 26° brix with solid acidity.

**VINIFICATION:** The grapes were cold soaked for five days in a stainless steel tank before fermentation began. We pump-over the wine, twice daily, during fermentation. We aged our Petite Sirah in 80% French oak barrels and 20% 4-year-old Hungarian oak barrels, for 13 months. During the first few months of barrel aging, we routinely stir the lees to enhance the wine's texture. About 20% of the French oak barrels were new. This wine was bottled **unfined** and **unfiltered**.

**STYLE/DESCRIPTION:** This is where I normally make several jokes about Petite Sirah's hearty nature by suggesting that only carnivores with primal tendencies drink the stuff. While this inky wine will undoubtedly leave its mark on your teeth, it is intensely fruity, and more approachable young than any of our previous Petite Sirahs. Deep aromas of blackberry liqueur, cassis, pepper and toasty oak emerge from the glass if you give it some air. While this is on the riper side of Petite, the wine's acidity makes for a clean finish. It will age for 4 to 6 years, but I say you should get a nice piece of meat and let it rip.

**Mick**

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**Harvested:** 10/29/06  
**Total acidity:** 0.70g/100mL  
**pH:** 3.78  
**Oak aging:** 13 months in 80% French oak, 20% new

**Blend:** 100% Petite Sirah  
**Alcohol:** 14.8%  
**Bottled:** 12/6/07  
**Cases Produced:** 250