



VARIETAL & VINEYARD: This Cotes du Rhone-style wine, the “little brother” of our Grenache blend, is 72% Grenache, 15% Syrah and 13% Mourvedre, all grown on our Dry Creek Valley estate. We only grow Grenache Noir, which is the clone from Chateauneuf-du-Pape. Syrah and Mourvedre add color, body and complexity.

VINTAGE/HARVEST: 2008 will be best remembered for its spring frost and some extreme temperatures. Both factors contributed to some uneven ripening, challenging our crop thinning efforts. We began harvesting Grenache from our upper vineyard September 14-17. Our lower vineyard Grenache and Mourvedre, the main component of our wine, was harvested October 16th-23rd at full ripeness.

VINIFICATION: We ferment our Grenache, Mourvedre and Syrah in small, open-top tanks. 25-30% of the grapes are fermented as whole clusters. After a five day cold-soak, the fermentation begins spontaneously with indigenous yeast. The open top tanks allow us to work the must by punching down each tank twice daily. This wine is bottled after aging 13 months in 620 gallon foudres and neutral French oak barrels. Petit Frere is made from separate lots of Grenache, Mourvedre and Syrah that we did not use in either our Grenache or Syrah bottling.

STYLE/DESCRIPTION: The Grenache really drives this wine with lush fruit and crisp acidity, while Syrah and Mourvedre provide color and body and tannin. While PF usually is a softer, gentler version of our Grenache blend, this 2008 has a bit more tannin. Think of this wine as a Dry Creek’s version of a Cotes du Rhone that has been on an aggressive weight lifting program.

Mick

Harvested: 9/14, 10/16, 10/18 and 10/23/08

Total acidity: 0.59g/100ml

pH: 3.85

Aging: 13 mo. Neutral French oak barrels, foudre

Blend: 72% Grenache, 15% Syrah, and 13% Mourvedre

Alcohol: 14.5%

Bottled: 12/7/09

Cases Produced: 440 cases
