



**VARIETAL & VINEYARD:** This Côtes du Rhone-style wine is the “little brother” to our Grenache blend. It is derived from our less structured lots of Grenache, Mourvedre, and Syrah, which are all grown on our Dry Creek Valley estate. We only grow Grenache Noir, which is the clone from Chateâuneuf-du-Pape. Syrah and Mourvedre add color, body, and complexity to the blend.

**VINTAGE/HARVEST:** 2010 was undoubtedly on the cooler side of growing seasons to date. Outside of one hot week in August, there wasn't a summer in 2010. The beauty of a cool-climate vintage is the broader range of non-fruit aromas and flavors. Also, such vintages usually offer flavor and tannin ripeness at slightly lower sugars, which result in a more balanced wine due to lower alcohol. Thanks to our aggressive crop thinning, we harvested Grenache in mid-October, which is normal for us. The Syrah portion of the blend which comes from our winery block, was harvested October 6<sup>th</sup>.

**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 our Grenache, ourvedre, and Syrah that were not used in the Grenache or Syrah bottling.

**STYLE/DESCRIPTION:** The Grenache really drives this wine with lush fruit and crisp acidity, while Syrah and Mourvedre provide color, body, and tannin. Petit Frere usually is a softer, gentler version of our Grenache blend, being a friendly, fruit-forward wine. Think of this wine as a Dry Creek's version of a Côtes du Rhone that has been on an aggressive weight lifting program.

**Blend:** 53% Grenache, 37% Mourvedre, and 10% Syrah

**Cases Produced:** 485 cases