



PETITE SIRAH

2018

TECHNICAL DETAILS

HARVEST DATE

October 31st

AVERAGE BRIX

24.8

ALCOHOL

14.1%

PH / TA AT HARVEST

4.13 / 3.49 g/L

FINAL PH / TA

3.55 / 5.72 g/L

BARRELS PRODUCED

8

CASES PRODUCED

184

AGING

Barrel aged for 18 months. 20% new American oak profile 6I toast, 20% once-filled French oak, 60% neutral oak barrels

ADDITIONAL DETAILS

TASTING NOTES

Fruity aromatics of plums, blackberries, and prunes mingle with an essence of black pepper, licorice, and sweet pipe tobacco. Reminiscent of dark fruit pies with a brown sugar crust. Lighter bodied than might be expected, velvety tannins coat the mouth and lead to a soft, smooth finish.

ABOUT THE VINEYARD

Our Petite Sirah was grown at Paso Robles' Rava Vineyard on a 20% slope of Nacimiento—Los Osos complex soil. The vines produce dark, dense, and heavy clusters. A VSP (vertical shoot positioned) trellis provides good ventilation and optimal sunlight penetration to grow dark fruit without allowing mold or bunch rot.

GROWING SEASON

2018 was a challenging growing season in Paso Robles. Lower winter rainfall meant later bud break and cool weather during flowering extended the bloom period, causing shatter in certain areas. Next was an extended heat wave with forty consecutive days of temperatures exceeding 90 degrees, twenty of those reaching triple digits. Most varieties had more clusters per vine than usual, but smaller cluster sizes and berries lead to excellent quality wines.

WINEMAKING

After destemming into fermentation bins, a cold soak was employed for maximum phenolic extraction. Two yeasts were added, Cerevisiae strain as the primary fermenter and a wild yeast strain, Torulaspora Delbrueckii. The addition of the Delbrueckii strain results in a fuller, smoother mouthfeel and increased palate weight. A full malolactic fermentation was employed to soften the palate. The wine aged 18 months in American oak, profile 6I barrels; profile 6I is known for impacting higher amounts of vanilla, toast, and smoke on the wine.