

Jamie's (Peterson) Vintaged View & Vineyard Notes

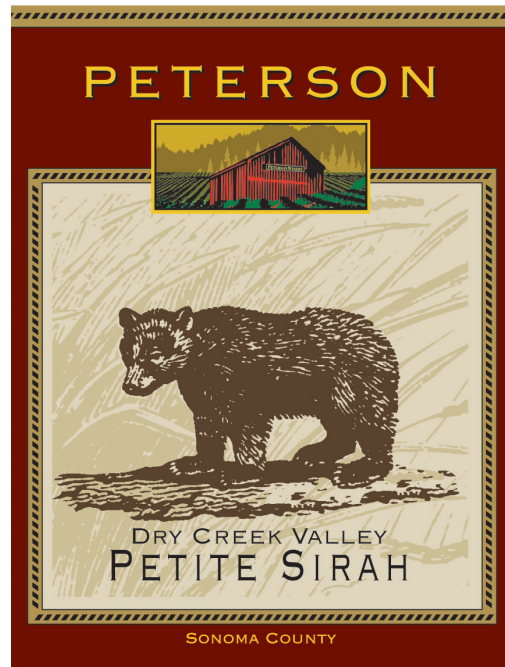
Petite Sirah is a grape not widely grown outside of California, and could be considered as much of an “American grape” as Zinfandel. It has more often been used as a blending grape to enhance the color, tannins and structure of other red varieties, since by itself we usually find Petite Sirah wines to be rather monolithic and one-dimensional. Since our first vintage of Petite Sirah in 1994, we’ve chosen blending other full-flavored varieties that complement Petite Sirah, and add complexity, layers of flavors, spice and length.

Because we were able to source Petite Sirah from three vineyards in different corners of the Dry Creek Valley showcasing varied *terroirs*, and that the wine contains a healthy dash of Zinfandel and Carignane, we feel we’ve created a wine that truly speaks of our “sense of place”.

Our 2009 Petite Sirah is a big chewy mouthful, with balance and complexity not traditionally found in varietal bottlings of this “not-so-petite” wine.

2009 PETITE SIRAH

DRY CREEK VALLEY



Technical Data

Composition:

Varietal/Vineyard	Harvest Dates
80% Petite Sirah:	
40% Pena Ridge Vineyard	October 5
20% Bernier Vineyard	September 10
20% West Vineyard	October 7
10% Zinfandel - Bradford Mtn. Vnyd.	September 15
10% Carignane - Forchini Vineyard	September 17 & 24

Appellation:	Dry Creek Valley, Sonoma County
Alcohol:	14.2%
pH:	3.75
TA:	0.64g/100ml
Barrel Aging:	19 months
Type of Oak:	80% new American oak barrels 20% 3 to 4-year-old French oak barrels
Bottling Date:	May 25, 2011 (unfined & unfiltered)
Production:	125 cases
Release Date:	January 2012

Tasting Notes

Our '09 Petite Sirah is a wine of contrasts. Brooding aromas reveal rich layers of ripe cherry, toasty oak and a touch of chocolate as the wine opens. This hearty wine is too elegant to be called robust, with its luxurious mouthfeel and seductive, spicy and juicy flavors that grace the palate. An opulent core of dark cherry and silken chocolate blend with spicy plum and pomegranate notes, offering a taste sensation rarely found in Petite Sirah.

Balanced and seductive, this Petite will surprise you with its adaptive nature and ability to pair with a range of cuisines. Try with paella or Cioppino, or go more traditional and pair it with a lamb stew or a cheese course of Manchego, Dry Jack, Blue and Parmigiano-Reggiano.