

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 variety as Zinfandel. It has more often been used as a blending component to enhance the color, tannins and structure of other red varietals, 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 to blend other full-flavored varietals that complement Petite Sirah, and add complexity, layers of flavors, spice and length.

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

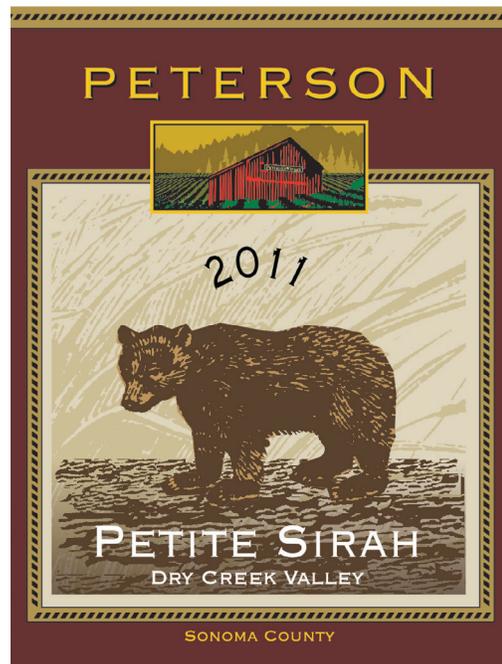
Our 2011 Petite Sirah is a big chewy mouthful, with balance and complexity not traditionally found in varietal bottlings of this "not-so-petite" wine.

Technical Data

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| Composition: | Harvest Dates: | |
| 84% Petite Sirah | | |
| 50% Bradford Mtn. Vineyard | 10/14 | |
| 34% Clendenen Vineyard | 9/26 | |
| 8% Grenache - Bradford Mtn. Vnyd | 10/14 | |
| 8% Carignane - Bradford Mtn. Vnyd | 10/18 | |
| Appellation: | Dry Creek Valley, Sonoma County | |
| Alcohol: | 13.5% | |
| pH: | 3.6 | |
| TA: | 0.68g/100ml | |
| Barrel Aging: | 21 months | |
| Cooperage: | 50% new American oak barrels 50% 2-year-old American oak barrels | |
| Bottling Date: | July 24, 2013 (unfined & unfiltered) | |
| Production: | 150 cases | |
| Release Date: | April 2014 | |

2011 PETITE SIRAH

DRY CREEK VALLEY



Tasting Notes

Dark, rich aromatics—brambly berry intertwined with smoky oak and hints of tobacco—tempt you to quickly dive in. The velvety entry leads into dense, opulent flavors that brighten as they linger. A concentrated blend of plum and blackberry is threaded with toasty oak and dark cocoa notes, along with notes of coffee and eucalyptus. Supple tannins and creamy oak hold the wine in a firm, but gentle structure ensuring that it will be around for years to come.

This youthful wine is best decanted, and if patience is on your side, cellar it for 5 -10 years to see how it evolves. Try pairing it with chicken mole poblano, a medium-rare rib eye with café de Paris sauce*, or a slice of chocolate decadence for dessert.

* A delicious complement to grilled beef, made with butter, cream, Dijon mustard, thyme and other herbs.