

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 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.

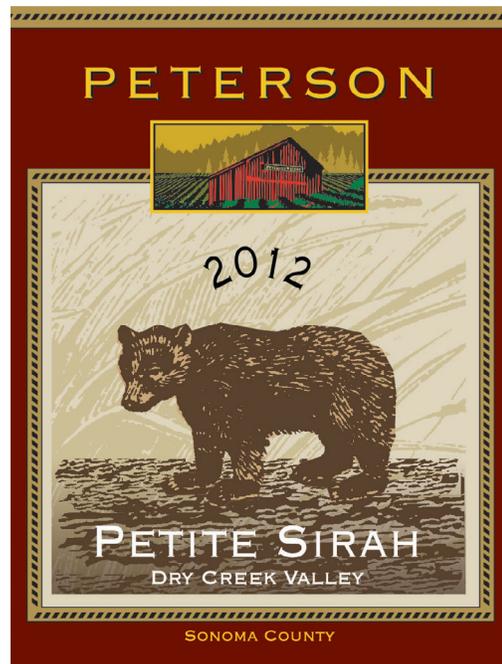
Our 2012 Petite Sirah is a big chewy mouthful, with balance and complexity not traditionally found in varietal bottlings of this "not-so-petite" wine.

Technical Data

Composition:	Harvest Dates:
86% Petite Sirah	
56% Clendenen Vineyard	10/1
15% Bradford Mtn. Estate Vnyd	10/18
15% Bernier Vineyard	9/14
7% Carignane - Forchini Vineyard	9/13
7% Zinfandel - Borkow Vineyard	10/2
Appellation:	Dry Creek Valley, Sonoma County
Alcohol:	13.7%
pH:	3.76
TA:	0.61g/100ml
Barrel Aging:	21 months
Cooperage:	60% new American oak barrels 40% 2-3 year-old American oak barrels
Bottling Date:	July 18, 2014 (unfined & unfiltered)
Production:	350 cases (750 ml)
Release Date:	January 2015

2012 PETITE SIRAH

DRY CREEK VALLEY



Tasting Notes

The gorgeous inky color seduces you to whiff and sip, and what follows doesn't disappoint. Blackberry aromas tightly woven with cedary oak mingle with hints of fresh brewed gourmet coffee, dried herbs and floral notes. The silken entry bursts with a beam of delicious, bright berries—boysenberry, blackberry and blueberry. Mocha joins the luscious flavors mid-palate, while dark cocoa layered with juicy berries lingers on the finish. As the wine opens, the concentration and intensity of the flavors flourish and fill your senses, and you think, "This is why I love Petite Sirah."

Try pairing this versatile wine with venison stew, bison chili or braised wild boar short ribs. Or, if you want to be more conventional, the wine will also pair beautifully with hanger steak, meatloaf or a meat lover's pizza.