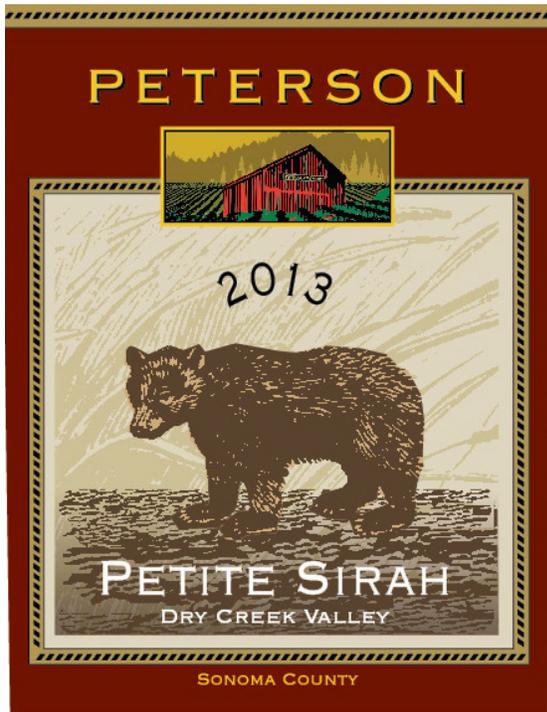


PETERSON



2013 PETITE SIRAH Dry Creek Valley Sonoma County



Jamie Peterson's Vintaged View

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. Unblended, 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.

In 2013, we sourced Petite Sirah from two distinct vineyards in Dry Creek Valley to showcase varied *terroirs*. With a healthy dash of Carignane added to the blend, we've created a delicious wine that truly speaks to our sense of place.

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

Technical Data

Composition:

<u>Varietal-Vineyard Breakdown</u>	<u>Harvest Dates</u>
90% Petite Sirah	
65% Clendenen Vineyard	9/13
25% Bradford Mountain Estate Vnyd	9/24
10% Carignane - Forchini Vineyard	9/3

Appellation:	Dry Creek Valley, Sonoma County
Alcohol:	13.9%
pH:	3.72
TA:	0.63g/100ml
Barrel Aging:	26 months
Cooperage:	60% new American oak barrels 30% 2-year-old American oak barrels 10% neutral oak barrels
Bottling Date:	December 9, 2015 (unfined & unfiltered)
Production:	500 cases - 750ml bottles
Release Date:	May 2018

Tasting Notes

Bottle aging has mellowed this normally bold wine into a lush, seductive treat. Subtle aromatics of violet, plum and strawberry weave through the dark berry-driven nose. The rich mouthwatering texture offers buoyant acidity in a harmonious structure. Delicious flavors of espresso and mocha join ripe dark cherry and blackberry, while dark chocolate appears near the long finish.

This wine pairs beautifully with chicken in mole sauce, moussaka, or brisket with your favorite barbecue sauce.