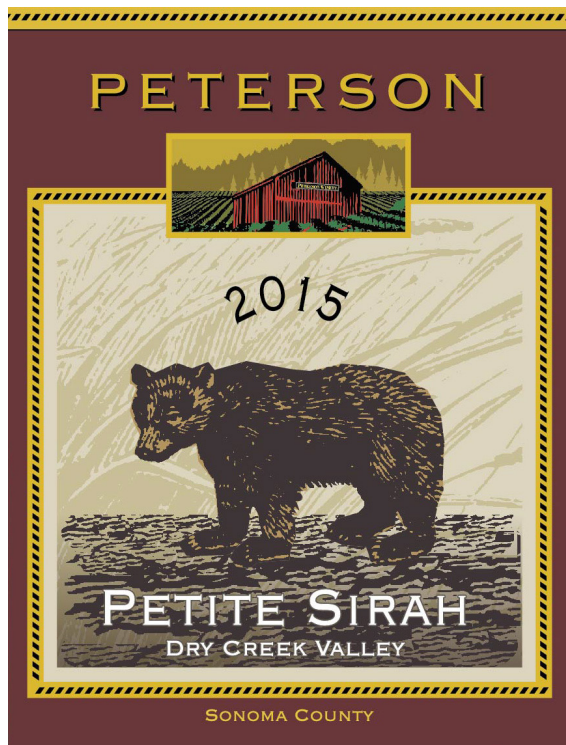


PETERSON



2015 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 varieties. Unblended, we usually find Petite Sirah wines to be rather monolithic and one-dimensional. Since our first vintage of the varietal in 1994, we've chosen to blend other full-flavored varieties that complement Petite Sirah, and add complexity, layers of flavors, spice and length.

In 2015, we sourced the base wine grapes from two distinct vineyards in Dry Creek Valley to showcase the overlapping terroirs. With a healthy dash of Zinfandel and Carignane added to the blend, we've created a delicious wine that truly speaks to our overall 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:

<i>Varietal-Vineyard Breakdown</i>	<i>Harvest Dates</i>
80% Petite Sirah	
42% Bradford Mountain Estate Vnyd	9/15
38% Bernier Vineyard	9/17
10% Zinfandel - Bradford Mtn Estate Vnyd	9/19
10% Carignane - Bradford Mtn Estate Vnyd	9/22

Appellation:	Dry Creek Valley, Sonoma County
Alcohol:	15.3%
pH:	3.42
TA:	0.73g/100ml
Barrel Aging:	27 months
Cooperage:	50% new American oak barrels 50% older neutral oak barrels
Bottling Date:	January 5, 2018 (unfined & unfiltered)
Closure Type:	Natural cork - Amorim NDTech - individually scanned & TCA free
Production:	100 cases 750ml bottles
Release Date:	May 2021

Tasting Notes

Concentrated aromas of freshly crushed blackberry fill the glass, along with an essence of depth and structure. The seductive intensity found on the nose is repeated on the palate. A delicious, inky blend of plum and zesty black raspberry merges with traces of savory sage, eucalyptus and violet. Creamy mocha appears as the flavors expand and linger. Polished tannins and integrated oak provide the broad-shouldered structure that balances the intense flavors.

This hearty red deserves to be paired with equal fare, like bison bourguignon, or Châteaubriand served with potatoes au gratin.