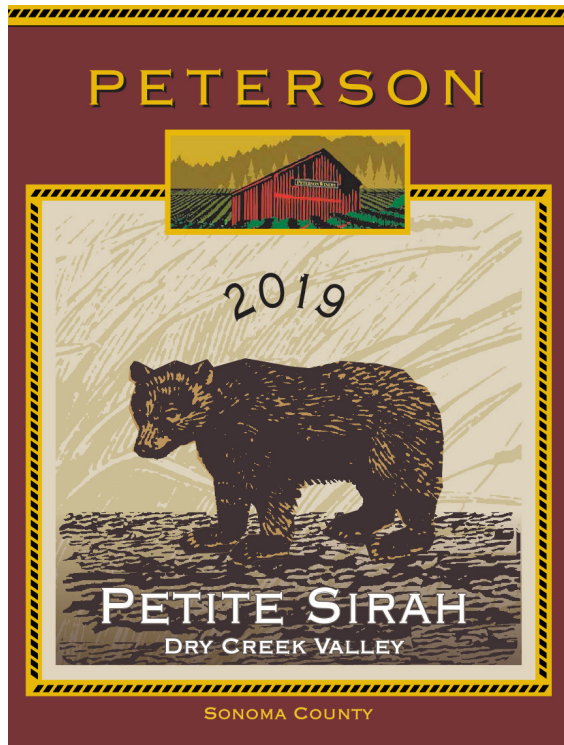


PETERSON



2019 PETITE SIRAH Dry Creek Valley Sonoma County



Technical Data

Composition:

Varietal-Vineyard Breakdown *Harvest Dates*

100% Petite Sirah

67% Bradford Mountain Estate Vnyd Oct. 8

33% West Vineyard Sept. 27

Appellation: Dry Creek Valley, Sonoma County

Alcohol: 15.5%

pH: 3.60

TA: 0.59g/100ml

Barrel Aging: 24 months

Cooperage: 33% new American oak barrels
67% older, neutral oak barrels

Bottling Date: Dec. 8, 2021 (unfined & unfiltered)

Closure Type: Natural cork - Amorim NDTech -
individually scanned & TCA free

Production: 75 cases | 750ml bottles

Release Date: November 2023

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 the varietal 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 2019, we sourced Petite Sirah grapes from two distinct vineyards in Dry Creek Valley to showcase the overlapping terroirs. When blended together, they proved to be perfect partners and we found the additional of other varietals detracted rather than enhanced the wine. This vintage is an exception to our normal Dry Creek Valley blend, as it's 100% Petite Sirah.

A big chewy mouthful, this Petite Sirah is balanced, complex, and definitely a "not-so-petite" wine.

Tasting Notes

Dark fruit aromas woven with earth tones and a hint of warm brown spices fill the glass, enticing that first sip. As the wine opens, the smooth entry leads into a robust palate where red fruit flavors fuse with bright spicy acidity, softening tannins and oak notes. Juicy Bing cherry and pomegranate merge with hints of rhubarb, sagebrush and loam. A seductive dark chocolate essence appears mid-palate adding dimension and depth to this delicious, hearty wine.

A great wine to serve with wild boar chili and cornbread, or spaghetti and meatballs with red velvet cake for dessert.