



PETITE SIRAH

2017

TECHNICAL DETAILS

HARVEST DATE

September 28th

AVERAGE BRIX

24.4

CASES PRODUCED

218

ALCOHOL

14.3%

PH / TA AT HARVEST

3.45 / 4.86 g/L

FINAL PH / TA

3.48 / 6.5 g/L

BARRELS PRODUCED

9

AGING

Aged for 18 months. 18% once-filled French oak, 18% new American oak - Profile 6I Toast, 64% neutral barrels

ADDITIONAL DETAILS

TASTING NOTES

Blueberry, blackberry, clove, licorice, spiced cherries, tobacco, boysenberry pie, pumpkin pie. Medium bodied with a slightly tart, spicy finish.

ABOUT THE VINEYARD

Our Petite Sirah was grown at Brohaugh Vineyard in the El Pomar district of Paso Robles. Block 5 of this vineyard has 1.9 acres of Petite Sirah that grows on a 20% slope of Nacimiento-Los Osos Complex soil. The vines produce dark, dense and heavy clusters of Petite Sirah. A VSP (vertical shoot positioned) trellis provides good ventilation and optimal sunlight penetration to grow dark fruit without allowing for any mold or bunch rot.

GROWING SEASON

Spring was mild and wet followed by a period of unusually warm and humid weather that resulted in sporadic downy mildew on Central Coast vineyards. Warm weather during most of the growing season, coupled with drought-busting rains, created vigorous growth and more clusters per vine. A nine-day heat spike in late August created fruit of great intensity, with lower brix levels and higher acids than normal.

WINEMAKING

After destemming into four 1.5-ton fermenting bins, the Petite Sirah received a five-day cold soak in order to extract as much flavor and color as possible. After adding yeast on the fifth day, a 10-day fermentation ensued. A full secondary malolactic fermentation helped to soften the palate and lower the acidity .