



TASTING NOTES

2006 PETITE SIRAH

The varietal name “Petite Sirah” is a misnomer if ever there was one; there is nothing petite about this wine. Petite Sirah has long been an important blending grape used to intensify and add complexity to wines such as Zinfandel, Pinot Noir and Syrah (which, although similar in name, is an entirely different variety). Our 2006 Petite Sirah is deep and supple, with dark fruit flavors of black raspberry, black currant, and blackberries. With a luscious mouthfeel that is soft and round, it has well-integrated tannins and finishes with lingering vanilla and oak flavors and a hint of chocolate. This Petite will reward those who are patient and set it aside for some additional aging, but it may be difficult to wait.

VINEYARD

The grapes for our Petite Sirah are grown on our Hames Valley Vineyard. The subappellation of Hames Valley is located in southern Monterey County, about 20 miles south of King City, and presents ideal conditions for growing intense, jammy Petites. The climate of Hames is characterized by a high day-to-night temperature differential, with a variation of up to 50° quite common. Daytime highs are similar to the Paso Robles growing region but, as the sun goes down, temperatures drop significantly. The long, warm days are a must for top-notch Petite, while the dramatic nighttime cooling helps to preserve the balance of the fruit and maintain acidity.

WINEMAKING

Upon arrival at the winery, the grapes were destemmed, crushed, and fermented in small lots in open top fermenters. The small berries of Petite Sirah create a high skin-to-juice ratio which, if handled properly, leads to bold, concentrated wines but, if mishandled, can produce overly tannic wines. The name of the game is gentle handling all the way. During fermentation, we gently punched down the cap two to three times per day for approximately two weeks. We then gently pressed the wine with a membrane press directly into a combination of French, American and Eastern European oak barrels and aged for two years before bottling.

VARIETY

97% Petite Sirah, 3% Syrah

VINEYARD

97% Hames Valley, 3% Mesa del Rio

APPELLATION

Hames Valley

HARVEST DATE

September 27 & October 4, 2006

HARVEST BRIX

26.0°

ALCOHOL

14.1%

PH

3.67

AGING

100% oak (64% French, 23% American, 13% Eastern European) for 2 years

BOTTLING DATE

December 4, 2008

CASES

320

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