

2015 ESTATE PETITE SIRAH - SPENCER'S HILL VINEYARD – DRY CREEK VALLEY



HISTORY

The Petite Sirah varietal has traditionally played an important role in producing our world-class Zinfandel wines. We blend Petite Sirah into several of our Zinfandel bottlings to give the wine a solid backbone with fleshy tannins and excellent acidity. In certain vintages, we decide to bottle a small amount of Petite Sirah to more fully express this incredible variety. This wine was produced from our iconic DCV9 estate vineyard in the Lytton Springs district of the Dry Creek Valley.

GROWING SEASON

A dry and warm winter began the 2015 growing season with budbreak coming in early March. Cool weather came during fruit set, with not a lot of sunshine. A heat spike came in late June. However, the grapes ripened evenly and flavor and development were right where we wanted them to be. Yields were a bit down from previous vintages, but the quality was extremely high. This was one of our earliest recorded harvests with one of the earliest finishes in our history!

WINEMAKER COMMENTS

Deep and brooding, our estate-grown Petite Sirah exhibits the strength and power of this incredible varietal. From the first moments of airing, aromatics of berry syrup, plum and cedar come forward with nuances of toast and fresh thyme. On the palate, the wine is full-bodied and rich, showcasing flavors of cherry compote, cassis and dark chocolate with spicy notes of cumin, ancho chile and cinnamon. The tannins are firm, but well integrated with a long and lingering finish.

RELEASE DATE February 2018

BLEND 100% Petite Sirah

APPELLATION Dry Creek Valley

HARVEST DATES September 12, 2015

ALCOHOL 14.5%

BRIX Average 24.8

FERMENTATION 10 days in fermenters at 82°F - 86°F; pumped over twice daily.

BARREL AGING 19 months in French and Hungarian oak; 25% new oak

PH 3.65

TA 6.0g/L

SOILS Rolling hills with gravelly loam soil

VINE AGE 15 years

YIELDS 3-4 tons per acre

