

CLARKSBURG

WINE COMPANY



2011 PETITE SIRAH



Appellation: Clarksburg, California

Vineyard: Both Petite Sirah vineyards use bilateral California sprawl trellising. One of the Petite Sirah vineyards is over 40 years old and is on original rootstock.

Soil: The vineyards are mostly composed of sandy loam and other alluvial soils.

Composition: 95% Petite Sirah, and 5% Cabernet Franc.

Case Production: 445

pH: 3.70

TA (g/100ml): .54

Alcohol: 14.5%

Harvest Date: October 12, 2011

Brix at Harvest: 24 Brix

Wine Processing: The fruit was handpicked and delivered in half ton bins. We gently destemmed the fruit without crushing or maceration to increase fruit expression. Both the Petite Sirah lots were immediately inoculated to prevent excessive tannin extraction. One lot was fermented with D80 yeast to enhance palate volume, while the other lot was fermented with D21 yeast to accentuate berry flavors and subtle tannins. We used warm extraction during early fermentation to extract color and gentle tannins. The free run wine was drained from the tank to barrels and was followed by malolactic fermentation in barrel.

Aging: Aged for 18 months in 40% new French oak from Vicard cooperage with the remainder in 2 or 4 year old French oak barrels. The barrels chosen for these lots imparted fine tannin, toasted oak, and smoke flavors.

Tasting Notes: This wine pours an inky dark purple that sticks to the glass. Initial notes of earth counterpoint rich aromas of mixed-berry syrup. The flavors range from spice and charred oak to ripe blackberry and blueberry. The tannins are very restrained with a luscious rich texture that immediately invites another sip. The finish is long and persistent with hints of coconut, sweet oak, and vanilla.