

WRITER'S BLOCK PETITE SIRAH 2016

VINEYARDS

We feel that Petite Sirah excels in specific vineyards of Lake County, and have worked with this varietal from Shannon Ridge Vineyards for the last 6 vintages. The combination of sandy soils, steep slopes, warm summers at high elevation, and moderate cropping allows this Petite Sirah to ripen beautifully. It develops an unusual depth of flavor without the excessive tannins often associated with this varietal. Also, the natural acidity of this high elevation vineyard results in a longer and livelier balanced wine.

WINE STYLE & TASTING NOTE

Although a full bodied and a structured wine with tannin, we operate with some restraint when making this to make it a very drinkable style of wine. Fresh dark berry and red cherry fruit mixes with chocolate, cocoa, smokiness, and toasty nuances work with tobacco and herbal complexities. The wine is aged for 12 months in 15% new French, Hungarian, and American oak after a long a cool fermentation which allows us to get exactly how much extraction we want before pressing.

FOOD PAIRINGS

Pair this wine with a hearty stew, osso buco or a creamy macaroni and cheese.

TECHNICAL NOTES

APPELLATION Lake County, CA **ALCOHOL** 15.7% **PH** 3.74
TA 0.59g/100mL **RS** 0.06g/L **BARREL AGING** 12 months in French, American and Hungarian (15% new) **VINE AGE** Avg. 15 years
YIELDS 3-4 tons per acre **PRODUCTION** 850 cases **MSRP** \$18.00

