VINEYARDS

We feel that Petite Sirah excels in specific vineyards of Lake County, and have worked with this varietal from Shannon Ridge Vineyards for 5 vintages. The combination of sandy soils, steep slopes, warm summers at high elevation, and moderate cropping allows this Petite Sirah to ripen. 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 more lively balanced wine.

SEASON

2012 was a very good growing season with hardly any rain throughout the year and harvest. A beautiful spring and summer were punctuated by late season heat spikes. These heat spikes ripened the grapes with great balance. Harvest conditions were ideal and the vintage produced quality and focused wines.

WINE STYLE & TASTING NOTES

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 25% 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 bold flavored chicken, pork or red meat dishes. Fennel sausage and Osso Buco are winery favorites.

ELEVATION  Avg. 1900ft  BLEND  92% Petite Sirah, 4% Syrah, 2% Zinfandel, 2% Merlot  
APPELLATION  High Valley, Lake County  HARVEST DATES  October 27, 2012  ALCOHOL  14.6%  
BRIX  Average 25.5  FERMENTATION  Average 18 days at 82°F  pH 3.75  TA .59g/100mL  
BARREL AGING  12 months in French, American, and Hungarian oak; 25% new oak  VINE AGE  
Avg. 15 years  YIELDS  3-4 tons per acre  YEAST  Native Ferments  PRODUCTION  1000 cases.