

WRITER'S BLOCK PETITE SIRAH 2013



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.

SEASON

2013 was a very good growing season, very much like the 2012 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 2013 vintage is expected to rival the exceptional 2012 vintage.

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 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.

ELEVATION Avg. 1900ft **APPELLATION** High Valley, Lake County **HARVEST DATES** September 28th, 2013 **ALCOHOL** 14.5 % **BRIX** Average 24.3 **FERMENTATION** Average 18 days at 82°F **pH** 3.77 **TA** .66g/100mL **BARREL AGING** 12 months in French, American, and Hungarian oak; 15% new oak **VINE AGE** Avg. 15 years **YIELDS** 3-4 tons per acre **YEAST** Native Ferments **PRODUCTION** 1000 cases.