



2013 PETITE SIRAH

Enver & Joe Salman Vineyards

I was in the tasting room the other day and overheard one of our hosts having to cajole a customer into trying our Petite Sirah. “I don’t care for Petite Sirah. It’s too dry for me” was the complaint. This is a common reaction to Petite Sirah and one I experienced frequently in the past. The ‘dry’ isn’t the absence of sugar but rather the reaction to the astringent tannins that so often accompany Petite Sirah. The extract of Petite Sirah can dry ones mouth as it welds lips to gums. These are characteristics we didn’t find attractive either and set out to produce a Petite Sirah that had flavor and color but was soft and approachable without a decade in the cellar. To accomplish this we first teamed with Enver and Joe Salman, to use their grapes grown on Sutter Island in the Clarksburg appellation. Next we gently press, by hand, the skins back into the juice during fermentation paying special attention not to damage the seeds, a source of green, pitchy, and bitter tannins. The wine is pressed directly into barrels with new French oak Innerstaves which adds and creamy richness to the wine. The result is that once convinced to try our Petite Sirah it is highly likely that the taster will smile and comment, “I never knew Petite Sirah could taste like this.” I describe it as all the assets and none of the liabilities; deep color and rich flavor but without the assaulting grip so common with Petite Sirah.

The 2013 vintage has a deep purple color that clings to the walls of the glass. Bright aromas of sweet ripe dark fruits; marionberry and boysenberry marry with a bouquet of mocha and hazelnut to create an alluring temptation. The flavors are juicy and succulent with loads of black currant and toasted oak. The mature fully integrated tannins express themselves as a rich viscous texture that leads to a lingering finish that seems to go on forever. While the tannins are in check, a few years in the cellar will add an additional dimension of complexity to the wine and the bright fruit carried by good acid structure will support the fruit until this is accomplished.

Varietal Composition:	100% Petite Sirah	14.3% Alc.	0.71 g/100ml TA	3.37 pH
Oak Regime:	100% French Oak			
Released: December 1, 2015	2,087 Cases Produced		Suggested Retail Price: \$28	