

The 2010 Petite Sirah from Enver and Joe Salman's vineyard on the Sherman Island in Clarksburg is as close to perfection I have come with this variety. To get there, we have selected growers that have planted and nurtured a grape which although it is renowned for its power, depth, and unrestrained tannins, have delivered to us at the winery grapes with the expected intensity but also with an elegance and grace unheard of in the world of Petite Sirah. We then gently coax the flavors and textures from the skins of the grape and age the resulting wine in barrels to intensify, round and thicken the flavors. Somehow through our collaborative efforts we have convinced the tannins to add a creamy viscosity to the wine's texture. These tannins have seamlessly integrated themselves into the wine so much so they truly feel like they melt as they coat and caress the pallet. The 2010 vintage is by far and away the most elegant and refined Petite Sirah we have ever produced.

The color of the 2010 Petite Sirah is deep and inky. When swirled up the sides of the glass the wine seems reluctant to return to the bowl; the purple color slowly retreats from the inner walls of the glass leaving a rose colored sheen to the crystal. Big jammy scents of ripe concentrated blackberry, black raspberry and boysenberry dominate the aroma. The heavily toasted interiors of the French oak barrels add a smoky dark chocolate to the bouquet. Big creamy mouth coating flavors of ripe boysenberry and blackberry are accompanied by a note of caramel. The texture is full of thick viscous but mature soft tannins, and the finish is long and lingers well after swallowing the wine.

Varietal Composition:	100% Petite Sirah	15.3% Alc.	0.73 g/100ml TA	3.22 pH
Oak Regime:	100% French Oak			
Released: September 1, 2012	1,233Cases Produced		Suggested Retail Price: \$28	