



Petite Sirah from three amazing vineyards, (Nichelini, Mancini & Frediani) coalesce to create our legendary Napa Valley Petite Sirah. You'll need to break out the white strips after a glass of this wine. Nearly black in color, with extracted flavors of blueberry cheesecake, cocoa powder and blackberry cobbler.

Our technique for crafting Petite Sirah has developed from the learning we have had making a much lighter structured wine, Grenache. Petite Sirah is known for its intense, dark, deep, color and body. We have learned that it's not the length of the fermentation and skin contact that gives a wine the depth of flavors. By starting with physiologically mature grapes, the color and flavor is given up quickly. A quick, warm fermentation allows us to press when the color and flavor have been released and before the alcohol reaches 10%. Since the skins and seed never come in contact with the higher alcohol wine, the bitter tannins are not extracted. A massive amount of complex fruit is balanced with velvety soft tannin. The result is a unique opportunity to experience the biggest of big wines with an elegance rare for this variety.

The wine was further mellowed for 11 months in about 35% New American oak and 65% once used French oak barrels. After barrel aging the wine has matured for an additional year in the bottle.

NAPA VALLEY RANCHES

PETITE SIRAH 2010

APPELLATION

NAPA VALLEY

VINEYARD DETAILS

60% NICHELINI VINEYARD, CHILES VALLEY

30% MANCINI VINEYARD, CALISTOGA

10% FREDIANI VINEYARD, CALISTOGA

HARVEST DATES

OCTOBER 8-12, 2010

COLD-SOAK TIME

3 days

FERMENTATION

10-ton stainless steel fermentors
Native Yeasts

PUNCHDOWNS PER DAY

1 to 2 per day

BARREL PROGRAMS

11 MONTHS IN 35% NEW AMERICAN
& 65% ONCE USED FRENCH OAK

FINISHED WINE DETAILS

14.7% ALCOHOL

3.61 PH

TA: 0.57 g/100ml

PRODUCTION

695 CASES (12 X 750 ML)

