



2012 Petite Sirah

Harvest Notes

It would not be overstating the fact that 2012 is the most anticipated vintage of the decade. 2010 had a slight heat spell just before harvest, 2011 had rain towards the end of vintage, and if you believe the hype, 2012 was nothing short of perfection. It was an absolute joy bringing these grapes into the winery. Not only was it impossible to find a bad berry among the fruit we picked, but the temperatures into autumn were decidedly cool, allowing us to pick precisely when we wanted.

Tasting Notes

From mature vines on a steep hillside in the rugged hills of Mendocino in a ripe vintage, this wine is everything you would expect. Deep dark aromas of ripe cherries, crushed petals, baking spices, and a hint of licorice are hard to get past on the nose. The dark color and acidity, characteristic of the variety are only outdone by the lumbering tannins. Three years in barrel have only begun to soften this wine, it will require a big wine hunter, or many years in the cellar to soften.

Winemaking Notes

The fruit was hand-picked early in the morning and transported to the winery while cool. Grapes were de-stemmed and crushed into half ton fermentors. The must was cold soaked for 24 hours and inoculated with yeast the next morning. The wine fermented over 16 days between 18 and 26 degrees Celsius. Punch downs were adjusted in duration and frequency, depending on taste and yeast activity (one to three times per day). The wine was pressed at 3.8 brix and racked to barrel where it finished primary. Once dry, the wine was racked off lees and inoculated for malolactic fermentation. Once secondary fermentation was complete the wine was racked and aged in 33% new American Oak for 36 months. Though the wine was filtered, owing to its time in barrel, fining was determined unnecessary.

Petite Sirah 2012 Facts:

Appellation:	Yorkville Highlands, Mendocino	
Harvest Date:	October 4th	
Varietals:	100% Petite Sirah	
Barrel Age:	36 months, 20% New American 20% New French, 60% used	
Bottled:	July 20 th , 2015	
Bottle Size:	750ml	
Production:	138 cases	
Analysis:	Alcohol:	14.0
	Total Acidity:	5.8 g/L
	pH:	3.55