

2007 Petite Sirah – Brown Barn Vineyard



ABOUT THE WINE

The grapes were fermented in open top tanks allowing gentle mixing of the juice and skins, thus eliminating bitter components that are often in play in other Petite Sirah wines. The fermentation temperature was kept cool in order to enhance that blue fruit component. The wine was aged for 22 months in American oak barrels 50% of which were new. This wine is a stunning, mouth-filling Petite Sirah. The wine opens with fragrances of blackberries and wild blueberries. In the glass you have that intense color. On the palate you get a mouth full of wild blueberries and nice density of ripe tannins, without the bitter taste that similarly dense wines can have. Good acidity rounds out the long finish. It could be easily paired with robust meals with rich sauces. Pot roast and other braised foods are especially well paired with the wine.

TECHNICAL DATA

Harvest Dates: September 9, 2007

Sugar at Harvest: 23.3° Brix

pH: 3.73

Release Date: December 2009

Alcohol: 14.2%

Titrateable Acidity: 0.58

Total Production: 150 cases

AWARDS & ACCOLADES

Silver Medal – 2010 San Francisco Chronicle International Wine Competition

Silver Medal – 2009 Sonoma County Harvest Fair (2006 Vintage)

ABOUT THE VINES

The Brown Barn Petite Sirah block is located just south of the winery brown barn on a steep east facing hillside of black adobe-like clay. The soil inhibits vigor and thus makes for a nice balance of fruit and growth. The east facing slope allows early morning sun and drying air into the vines and fruit while shading the vines from the hot afternoon sun. The vines were field grafted in the old style with clones of Petite Sirah from several local vineyards, including Beeson, Rafanelli, Pedronchelli, and Foppianno. The vines are trained onto wire trellis system that both stretches out and opens the vines for air movement. Vine density is 1,364 vines per acre which diminishes vigor allowing fewer grapes per vine enhancing flavor and ripening.



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