

The color of this massive Petite Sirah is deep plum to inky purple. The wine is concentrated with ripe blueberry and boysenberry fruit and elegantly wrapped in a silky vanilla wrapping. The entry of this dense Petite is both tannic and bold while maintaining a juicy, overripe profile displaying ample acidity to balance the tannins and fruit concentration making it multidimensional and food friendly. The finish is so supple and smooth that you will miss it when it is gone.

This is our 19th vintage of Petite Sirah from this vineyard. These grapes come from Wilson Farms, a now 4th generation farm established in 1922. While their first grapes were planted to other varietals it became understood rather quickly that the best two varietals to grow there are both Chenin Blanc and Petite Sirah. The planting we first started making wine from was 1978, but we have diversified into other blocks which allows us to make a more complex wine and achieve maximum color extraction. Part of what makes Clarksburg a special appellation is the cooling trend that comes in from the San Francisco Bay everyday at about 3:30 pm which sweeps the heat out of the valley floor and allows the grapes to maintain their natural acidity. I like to say this is a reverse cooling trend in that moderation (of heat) comes in the afternoon rather than the early mornings as it does on the coast.



FOOD PAIRINGS ▼

This wine pairs well with Mexican Carnitas tacos (barbecued pork) spiced with cardamom and spicy chiles served with salsa fresca. It's great with anything off the grill from Tri-tip to chops to filet mignon and for vegetarians go for an impossible burger made with grains and/or mushrooms.

ANALYSIS ▼

Varietal Composition:....100% Petite Sirah
Appellation:..... Clarksburg
Winemakers:..... Richard Bruno & Chris Condos
Alcohol:..... 14.5%
TA:.....5.74g/L
pH:.....3.72
Production:.....3,000 cases

Available in 750mL format and 19.5L, stainless steel kegs.