

THE TERRACES

2011 Petite Sirah

NAPA VALLEY



Varietal: 86.7% Petite Sirah
13.3% Zinfandel

Cases: 345

Alcohol: 14.5%

Bottled: May 9, 2013

Released: November 1, 2013

Suggested Retail: \$34.00

Vineyard: The Petite Sirah comes from the Dollar Ranch in the Chiles Valley. This historic ranch is named after an old stagecoach stop. This vineyard has fairly warm summer days, but due to higher elevation and summer fog, it can be quite chilly during the night, leading to late season harvests.

Vintage: 2011 was considered a challenging vintage because of unusually cold and wet weather. The cool summer weather leads to very long hang time and lower than average sugars. Our western exposure helped us to deliver ripe fruit starting on October 20, making it our latest Petite Sirah harvest on record.

Production: Hand picked and sorted before being de-stemming. Each lot went into small tanks and as both crushed and whole berries. After a long cold soak, the lots were fermented with a combination of wild and cultivated yeasts. A mix of punch downs, pump overs and rack and returns were performed several times a day to influence extraction in different ways over the course of fermentation. Pressed gently in a basket press, the wines were moved with lees to 35% new French and American oak barrels to finish malolactic fermentation. Under careful watch and several rackings, the wine was blended and bottled after 20 months.

Tasting Notes: One of our favorite varietals, the gorgeous deep purple color and rich texture make for a very sexy wine. Rich, ripe aromas of blackberry, cassis, licorice, and black pepper. Palate is mouth-coating with continued flavors of ripe blackberry, blueberry, and spice. Tannins are firm and long with a big finish. Huge tannic structure helps balance the intensely extracted fruit. Drink now to 10-12 years.

The Terraces: 130 years of grape growing and 30 years of winemaking history inspires us to create epic wines of astonishing value. Less than 3500 cases produced each vintage. We encourage you to visit on your next trip to Napa.