



2003 PETITE SIRAH
HALE'S VINEYARD
DRY CREEK VALLEY

This is a poised Petite Sirah. It doesn't rush up and hug you like a giddy Zin, but offers a firm, warm handshake and slap on the back. Black-cherry color, black-cherry nose and, on the palate, black-cherries and blackberries in a balanced basket of fine-woven oak. Solid tannins are softened by plush fruit and creamy vanilla. It coats your mouth then dries on the finish prepared for your next encounter. An acquaintance with the patience to become a friend.

WINEMAKING Hand-harvested and fermented in one-ton open-top fermenters with three daily pump-overs. Aged in 70% new Tonnellerie Treuil French oak barrels for 23 months. Bottled on September 20th 2005

COMPOSITION 100% Petite Sirah

ANALYSES pH 3.59
Acidity .662 grams/100 ml
Alcohol 14.7%

VINEYARD DETAILS

Soil profile: The soil is classified as Mollisol containing abundant organic matter in the topsoil and subsurface layers. Both drainage and heat retention in this soil type are outstanding.

Aspect: Southwestern
Elevation: 200 feet
Year Planted: 1965
Rootstock: AXR
Trellis: T-trellis

PRODUCTION 115 cases

CELLARING Recommended cellaring time 2 to 12 years.
Optimal storage temperature 55-60° F

→ **2006 Grand Harvest Awards: 90 points, Gold Medal**

→ **2006 Savor Magazine North of The Gate, Silver Medal**

→ **2006 Orange County Fair, Gold Medal**

