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PETITE SIRAH
HANDAL VINEYARD
ALEXANDER VALLEY

Winemaking	Hand-harvested and fermented in a four-ton open top fermentor with three daily pump overs. Aged in primarily Marsannay and Nadalie coopered new and neutral French and American oak barrels for 26 months.
Composition	100% Petite Sirah
Analyses	pH 3.63 Acidity .674 grams/100 ml Alcohol 14%
Vineyard Details	
<i>Soil profile:</i>	The Mollisol soil series consists of abundant organic matter in the topsoil (33% clay) and subsurface (48% clay) layers. Both drainage and heat retention in this soil type are quite good, allowing for naturally balanced vine vigor in addition to physiological ripeness.
<i>Aspect:</i>	West - facing flat
<i>Year planted:</i>	2001
<i>Clone:</i>	Durif
<i>Rootstock:</i>	110R
<i>Trellis:</i>	VSP
Production	90 cases, bottled on December 5 th 2007
Cellaring	Recommended cellaring time 3 to 12 years, Optimal storage temperature 55 - 65 F

