



2021 Petite Sirah

Summerwind Vineyard, Yorkville Highlands

Tech Sheet

Harvest Notes

2021 was the second dry winter we experienced in a row. Under these circumstances, the vines started with only about half the normal water in the soil when they began growing in April. As expected, it was an early-ripening season, with a very small crop. The saving grace was a long cool summer which produced mature flavors at moderate alcohols. A limited vintage but one that makes a large impact on the palate.

Tasting Notes

This vintage is the archetype of Petite Sirah. A small crop yielded intense fruit and enduring tannin. Drink now if you want a “BIG” wine. Otherwise, age for 20-30 years. Right out of the bottle, deep, rich aromas of black cherries, a plum galette, and licorice combine with the complex aromas of violets, cedar, nutmeg, and vanilla. Two years in barrel have added some heft to the tannic framework. The Petite Sirah shows best when decanted to allow it to build to its full potential. This wine will pair beautifully with a robust dish such as Osso Bucco with a side of forbidden rice.

Winemaking Notes

The fruit cold-soaked for 24-hours and was inoculated with yeast the next morning. Pumping over the Petite was adjusted in duration and frequency, depending on taste and yeast activity (one to three times per day). The ferment was pressed off at 2 Brix. Once dry, the wine was racked off lees and inoculated for malolactic fermentation. MLF was done in tank and barrel, and upon completion, racked into barrel for 20 months.

Petite Sirah 2021 Tech:

Harvest Date: September 9th

Varietal: Petite Sirah

Barrel Age: 23 months 20% New American, 20% New French Oak

Appellation: Yorkville Highlands, Mendocino

Bottled: August 1st, 2023

Bottle Size: 750ml

Production: 112 cases

Alcohol: 12.8% by vol.

Total Acidity: 6.1 g/L

pH: 3.81