



2013 Petite Sirah

Harvest Notes

Back to back, 2012 and 2013 are two of the best vintages that we have experienced since the mid-nineties. Talking to neighbors and folks in other appellations, there was a lively debate as to which was a better year. In the end, we agreed both were superb. In 2013, easy weather in the spring led to good set, although with slightly less crop than the previous vintage in Yorkville. The summer temperatures were about average, with no major heat spikes during the year. The grapes filed into the winery in orderly fashion as fall brought about a typical cooling change. The fruit composition seemed remarkably similar to the previous year, with the only obvious difference being a richer palate in the 2013, most likely owing to a lower crop level.

Tasting Notes

From mature vines on a steep hillside in the rugged hills of Mendocino in a ripe vintage, this wine is everything you would expect. Deep dark aromas of ripe cherries, crushed petals, baking spices, and a hint of licorice are hard to get past on the nose. Starting with this vintage we increased the amount of New Oak used resulting in strong aromas a clove, vanilla, and tobacco. Three years in barrel have only begun to soften this wine, for those who are patient this robust wine will generously develop over the next decade or three.

Winemaking Notes

The fruit was hand-picked early in the morning and transported to the winery while cool. Grapes were destemmed and crushed into half ton fermentors. The must was cold soaked for 24 hours and inoculated with yeast the next morning. The wine fermented over 16 days between 18 and 26 degrees Celsius. Punch downs were adjusted in duration and frequency, depending on taste and yeast activity (one to three times per day). The wine was pressed at 3.8 brix and racked to barrel where it finished primary. Once dry, the wine was racked off lees and inoculated for malolactic fermentation. Once secondary fermentation was complete the wine was racked and aged in 33% new American Oak for 36 months. Though the wine was filtered, owing to its time in barrel, fining was determined unnecessary.

Petite Sirah 2013 Facts:

Appellation:	Yorkville Highlands, Mendocino
Harvest Date:	October 2nd
Varietals:	100% Petite Sirah
Barrel Age:	36 months, 20% New American 20% New French, 60% used
Bottled:	July 7 th , 2016
Bottle Size:	750ml
Production:	138 cases
Suggested Retail:	\$35
Alcohol:	14.0
Total Acidity:	5.9 g/L
pH:	3.62