



Vineyard and Winemaking

A nearly perfect growing season allowed us to harvest our 2014 Petite Sirah on September 5, 2014 from our family vineyard here in Calistoga. After arriving at the winery the grapes were gently de-stemmed directly to open top bins. Two to three times each day the grapes were punched down by hand. After approximately three weeks the grapes were pressed directly to barrel, 33% of which was new Russian oak. Our finest Petite Sirah yet, cared for by hand every step of the way, this wine became our first Reserve Petite Sirah. The wine was racked three times before we lightly filtered and bottled. Just 45 cases produced.

Tasting Notes

Aromas open with blackberry syrup, fragrant notes of mocha, blueberry, caramel, with hints of cedar, vanilla, and whiskey smoke. The palate follows the aromas in a big way, with forward notes of boysenberry and blackberry, maple syrup, intriguing spicy black licorice, hints of char, oak spice, graphite, and light vanilla. Our second Reserve wine in 11 years, the first-ever Reserve Petite Sirah is tasting amazing now, but will age phenomenally over the next 8 to 15 years. This should pair beautifully with grilled steak, most grilled meats (including sausages and chicken) and roasted chicken with shallots and garlic to name just a few.

Chemistry at Bottling

Bottled: June 13, 2016

Alcohol : 13.5

pH : 3.53

Acid : 6.8 g/L

Residual Sugar : 0.01 g/L (dry)