

Petite Sirah

DESCRIPTION:

This vibrant, full-bodied wine resounds with deep layers of dark fruit flavors and tannins. On the palate, the bright berries combine with hints of leather and spicy pepper resulting in a rich mouthfeel and satisfying finish.

PRODUCTION METHOD:

Hand-picked grapes are destemmed and crushed, then undergo a cold soak to aid in color extraction. After 3-5 days of cold soak, the crushed grapes are warmed and yeast is added. After 10-14 days of primary fermentation, malo-lactic yeast is added and the wine is pressed off the skins and allowed to settle. The wine is then aged in French Hybrid oak barrels.

PAIRINGS:

This full bodied tannic red pairs well with grilled foods, from burgers with black pepper, bacon, and Blue cheese, to filet mignon or any roasted game.

INSPIRATION:

This wine is the magic ingredient that we use to blend into other reds to enhance their mouthfeel and aroma. This variety is not as popular on the grocery store shelves since California wineries often save it to sell only in their tasting rooms.

Serving Temperature: 64°F

Cellar Life: 4-8 years

Appellation: Clarksburg, CA

Residual Sweetness: 0.0%

Alc. By Volume: 13.9%

Product UPC: 728284001659



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OUR MISSION:

To create an innovative and diverse wine experience.

