

This is our 14th year of producing Petite Sirah from Clarksburg and this is one of our best efforts to date. The color is inky purple with maximum teeth staining capacity and has ripe plummy and blueberry aroma backed with leather and earth notes. On the palate, this wine shines with ripe blue fruit such as blueberry, huckleberry and blackberries. These deep fruit notes sit on a silky tannin matrix of French oak with hints of vanilla, but finish elegantly with cassis.

The grapes for this wine come from Wilson Farms, a 3rd generation farm established in 1922. While their first grapes were planted to other varietals it became understood rather quickly that the best two varietals to grow there are both Chenin Blanc and Petite Sirah. The planting we first started making wine from was 1978, but we have diversified into other blocks which allows us to make a more complex wine and achieve maximum color extraction. Part of what makes Clarksburg a special appellation is the cooling trend that comes in from the San Francisco Bay everyday at about 3:30 pm which sweeps the heat out of the valley floor and allows the grapes to maintain their natural acidity. I like to say this is a reverse cooling trend in that moderation (of heat) comes in the afternoon rather than the early mornings as it does on the coast.



FOOD PAIRINGS ▼

This is a great big wine for grilled meats such as Tenderloin, double cut pork chops and filet mignon. However it should be tried with ethnic foods as well, such as lamb and chicken curries, or carne asada, and even carnitas plates. It is also nice with vegetarian dishes such as Mediterranean hummus plates or eggplant moussaka.

ANALYSIS ▼

Varietal Composition:... 100% Petite Sirah
 Appellation:..... Clarksburg
 Winemakers:..... Richard Bruno & Chris Condos
 Alcohol:..... 14%
 TA:..... 6.0g/L
 pH:..... 3.68
 Production:..... 4,000 cases

Available in 750mL format and 19.5L, stainless steel kegs.