



SILVER MEDAL *2018 San Francisco Chronicle Wine Competition*

WINEMAKER NOTES

Petite Sirah is grown in other parts of the world, but it is at its best in Lake County! The climate and soil of Lake County is ideal for Petite Sirah, which can often be overbearing when grown in other areas. The minerals and lean soil of Lake County reduce the heaviness of this grape that is often blended with other varietals to “beef up” the final wine. Cache Creek Vineyards grown Petite Sirah expresses the true flavors of this varietal, while providing a velvety and very appealing mouthfeel. Through the use of barrel aging and careful skin contact, we can bring out the best in this delicious and robust grape.

COMPOSITION	Petite Sirah
VINEYARD	Cache Creek Vineyards
APPELLATION	Lake County
ALCOHOL	14.62%
TA	6.6g/L
pH	3.72
COOPERAGE	100% American oak barrels
BARREL AGING	22 months
PRODUCTION	851 cases

TASTING NOTES

Concentrated deep aromas fill the nose with dark spice-laden fruit. The smooth, elegant entry reveals bold yet refined flavors of brambly blackberry, ripe plum, and warm brown spices. A solid structure with youthful tannins and integrated oak stays in the background, lending support without overwhelming. Enjoyable now, this wine will continue to evolve with additional bottle aging.

Pair with a hearty beef or wild boar stew, or seared wild duck breasts served with a red currant sauce.