



DOUBLE GOLD MEDAL *2020 San Francisco Chronicle Wine Competition*

GOLD MEDAL • 90 PTS *2020 North Coast Wine Challenge*

GOLD MEDAL *2019 Dan Berger's International Wine Competition*

SILVER MEDAL *2020 Sunset International Wine Competition*

SILVER MEDAL *2020 East Meets West Wine Challenge*

SILVER MEDAL *2020 West Coast 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	14.38%
TA	8.5g/L
pH	3.26
COOPERAGE	100% American oak barrels
BARREL AGING	22 months
PRODUCTION	578 cases

TASTING NOTES

Lush dusty vanillin oak aromas fuse with ripe blackberry, plum, dark cherry and hints of violet and orange zest to create an enticing nose. The expressive flavors reflect the nose, offering black raspberry, dark plum and ripe cherry mingled with a subtle coffee essence and traces of cocoa and herbs de Provence. Smooth and balanced, this dark beauty is approachable now, but the flavors will deepen and expand with a bit more cellar aging.

A terrific wine to pair with grilled espresso tri tip roast, or brown butter and sage pan seared pork chops, and, of course, a decadent chocolate something for dessert.