



GOLD MEDAL • 92 POINTS *2019 East Meets West Wine Challenge*

SILVER MEDAL *2019 North of the Gate Wine Competition*

SILVER MEDAL *2019 California State Fair Wine Competition*

SILVER MEDAL *2019 Sunset International 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	14.10%
TA	7.0g/L
pH	3.78
COOPERAGE	100% American oak barrels
BARREL AGING	22 months
PRODUCTION	825 cases

TASTING NOTES

Exotic, enticing aromatics of dark cherry laced with hints of creamy oak, toasted coconut, and smoky white pepper tempt that first sip. The smooth mouthfeel reveals a rich core of dark plum, cherry, and blackberry that lingers on the palate. Traces of chicory, minerality, and violet accents add depth while enhancing the flavors. Balanced tannins and oak provide the gentle structure that supports this delicious wine.

The perfect wine to match with smoked brisket, or spiced pork tenderloin with cherry-thyme pan sauce.