

Robert Foley

VINEYARDS



2012 PETITE SIRAH

For lovers of big, extracted red wines, packed with flavor and fine tannins, this is the variety for you! Not to be confused with Syrah... Petite Sirah was originally discovered by a French botanist Francois Durif, working at the Montpellier Viticultural Institute in southern France. He found this variety growing in a Peloursin vineyard and discovered that it had good resistance to downy mildew and named it for himself, Durif.

Unfortunately, the tight clusters were prone to bunch rot and the wines that were produced were considered too big and tannic for the French palate and the variety was eliminated and is no longer found in France. It did make its way to California and other parts of the world where it is known as Petite Sirah. There is nothing "petite" about it – even the berries are very large and the wines can be enormous. The key to user friendliness is patience to allow the seeds to ripen, allowing the tannins to relax. Through genetics, it was determined that this variety was the result of pollination of a Peloursin flower with Syrah pollen.

Long hang time and even ripening tamed the beast in this delicious Pet – a blackberry pie that you can drink, a huge middle full of flavor and controlled tannin, this baby is perfectly balanced for enjoyment in its youth or aging for the long haul. This is serious RED WINE!

SPECIFICATIONS

Wine: 2012 Petite Sirah
Appellation: Napa Valley
Vineyard: Valley Floor and Mountain AVAs
Variety: 100% Petite Sirah
Harvest: Hand-picked October 2012
Vinification: Ten-day fermentation, French Oak barrels
Alcohol: 16.2%
Bottled: May 2013
Production: 110 cases
Winemaker: Bob Foley
Retail price: \$60