



## **2013 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.

The 2013 is Blackberry pie in a glass with suggestions of vanilla and pine forest. This Petite Sirah offers a huge mid-palate of ripe glycerin and chewy but soft tannin. The natural acidity completes the balance of Beethoven dynamics! Very age worthy yet fun to drink in its youth!

## **SPECIFICATIONS**

Wine: 2013 Petite Sirah Appellation: Napa Valley

Vineyard: Valley Floor and Mountain AVAs

Variety: 100% Petite Sirah

Harvest: Hand-picked October 2013

Vinification: Ten-day fermentation, French Oak barrels

Alcohol: 15.2% Bottled: May 2015 Production: 110 cases Winemaker: Bob Foley

Retail price: \$60