



TASTING NOTES

Opaque purple. Crushed raspberries and bramble spice aromas. Rich and juicy with boysenberry, cassis and chocolate flavors. Very deep and complex, this wine should be opened and decanted if enjoyed before 2008. Expect this wine to take on complexities for the next 8-12 years. This wine will age well into 2018 and beyond—it has the structure to evolve nicely.

FAMILY VINEYARD SOURCES

This richly flavored grape, long known for its intense characteristics, has been grown side by side with Zinfandel in Dry Creek Valley for over 130 years. John Pedroncelli planted our first Petite Sirah vineyard more than 15 years ago on our Home Ranch in eastern Dry

Creek Valley. His intention at the time was to blend the Petite Sirah with our Mother Clone Zinfandel, always a great match.

The “Family Vineyard” connection stems from the fact that Carol Bushnell is John’s niece. She and her husband tend the vineyards she inherited from her father, Al Pedroni. Since the inaugural vintage of 1997, John blended this lot with the fruit from their vineyard. Along with Zinfandel, Petite Sirah has been grown on this vineyard for over 60 years.

WINEMAKING

Harvested the third week of September, the grapes were brought in at full maturity. The fruit was crushed into stainless steel tanks where frequent pumping-over of the juice during fermentation allowed the young wine a substantial increase in flavor. The color extraction in this wine turns it a very deep purple color. The wine was aged for sixteen months in American oak barrels, 25% new oak with a complement of seasoned barrels. This blending of barrels helps to bring the fruit forward while supporting it with subtle oak complexity.

TECHNICAL NOTES:

Appellation:	Dry Creek Valley
Composition:	93% Petite Sirah; 7% Zinfandel
Barrel Aging:	16 months in American oak
Alcohol:	13.7%
pH:	3.56
Total acidity:	0.600g/100ml
Bottled:	October 2004
Production:	1,250 cases