

## PETITE SIRAH 2021



### VINEYARD & VINTAGE

Our Signature Selection Petite Sirah is grown right in our backyard in Paso Robles. The hot, dry and hilly terrain is perfect for this thick-skinned varietal, and the cool evening temperatures preserve the acid in the fruit, resulting in an intense and flavorful but still balanced wine. While Petite Sirah is commonly used as a blending varietal, this vintage produced a powerful but approachable stand-alone expression. The tannins are chewy but tame, and the wine has a silky rich and mouth-filling texture that warms the body and will continue to evolve and mellow with bottle aging. If you can wait, you will be rewarded for your patience.

2021 was a challenging year for many growers in Paso, with only a small amount of rain, a cool and windy spring, and a surprising little cold snap. However, our Petite Sirah defied these odds and grew especially well—the cooler spring, forcing a longer hangtime, allowed the grapes to develop more complexity and flavor, and the high temperature fermentation allowed our winemaker to extract the deepest color and complex tannic structure from the skins.

### REGION & VARIETAL COMPOSITION



### TASTING & PAIRINGS

This vintage of Petite Sirah produced an intense, dark wine that visually reminds us of squid ink. Alluring aromatics of ripe blueberries and dark chocolate are powerful and enticing. On the palate, this wine has a bold and full body, yet an elegant and silky mouthfeel. Flavors of baking spice, chocolate, dried blueberries and blackberry jam are complemented by secondary notes of coffee and French oak. Due to its bold flavors and big body, this wine will easily pair with foods that are rich and indulgent. Barbeque is a popular choice for enjoying with Petite Sirah, but an exotic curry dish or a hearty lasagna would also delight any audience.

