

PETITE SIRAH 2017



VINEYARD & VINTAGE

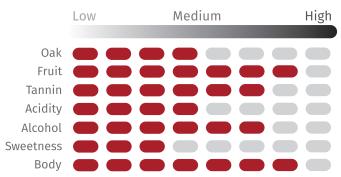
Our 2017 Petite Sirah comes to us from two different areas of the Central Coast. 85% of this artfully crafted vino is grown just east of Bianchi Vineyards in the San Juan Creek District of Paso Robles. This sub-appellation is a relatively young river valley laden with sand and clay loam soils. Temperatures are generally high in this area, allowing thicker-skinned grapes like Cabernet Sauvignon, Syrah and Petite Sirah to flourish. Despite getting little rainfall, the San Juan Creek district has excellent quality water, and the higher elevation (1100ft – 1600ft) provides concentrated sunshine, which aids in ideal growing conditions for these varietals. The remaining 15% of Petite Sirah grapes are grown in the Hames Valley appellation in southern Monterey County. This area, located at the southern tip of the Salinas Valley, has long, warm days and is known for producing balanced but intense, full-bodied red wines. The climate here is characterized by a high day-to-night temperature swing. Daytime highs are similar to Paso Robles, but as the sun goes down, temperatures drop dramatically. This temperature differential helps maintain proper amounts of acidity in the fruit, aiding in overall balance of the resulting wine.

REGION & VARIETAL COMPOSITION



TASTING & PAIRINGS

An inky, dark purple hue, coupled with the aroma of natural foliage draws us in. Damp forest floor, earthy coffee beans and cool slate fill the nostrils upon our first inhale. Don't let this mineral-rich scent fool you—this 2017 Petite Sirah is packed full of fruit and spice! Strong flavors of blackberry and raspberry jam dominate the palate, with secondary notes of blueberry pie, black pepper, cinnamon and silky dark chocolate. Big, chewy tannins balance out the concentrated fruit, and zippy acidity leaves us eager for another sip.



This wine pairs very well with anything rich and indulgent! Roasted pork with caramelized onions, barbequed beef, or hearty lasagna would be a real treat. Even more exotic foods with heavy spices like lamb curries or chicken mole would delight and intrigue any adventurous crowd. Our winemaker recommends pairing this wine with a judicially seasoned Ribeye steak, or backyard grilled gourmet burger.