

PETITE SIRAH 2019



VINEYARD & VINTAGE

Our Signature Selection Petite Sirah comes to us from central Paso Robles in the Estrella sub appellation, where the climate is relatively hot, dry and hilly—the perfect place for this varietal! With its dark, thick skin, Petite Sirah flourishes in the heat of Paso, and the unique row orientation (WSW to ENE) that Plummer Vineyard implemented back in 2005 reduces fruit exposure to direct sunlight, lowering any chance of sunburn. Wines from Plummer Vineyard fruit have consistently shown intense color and excellent acid/tannin balance—all qualities that shine brightly in our own wine. These characteristics from the vineyard, coupled with the skillful hand and watchful eye of our winemaker produces a resulting wine that is luscious, complex and impeccably balanced.

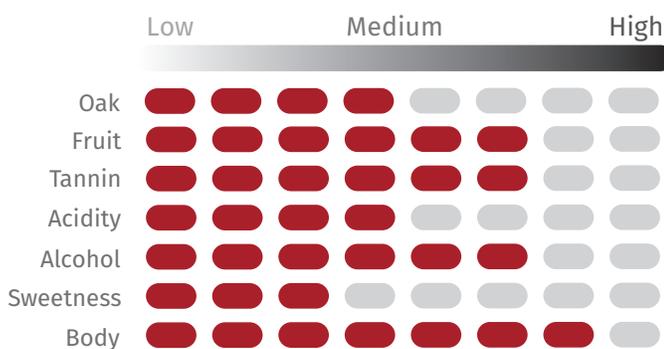
2019's near perfect growing season allowed the grapes to evenly develop rich color and complex flavors. Our winemaker fermented this wine at 90 degrees in order to extract every bit of deep color and tannic structure from the skins, resulting in an intense and flavorful wine.

REGION & VARIETAL COMPOSITION



TASTING & PAIRINGS

“Often described as ‘chewy’ and ‘intense’, this wine has a big, full body and mouthfeel. Our 2019 Petite Sirah has notes of plums, dark berry fruits and smoke. It also releases an aromatic, heady mix of spices, dark chocolate, caramel, licorice and coffee.”—Winemaker Todd Weiher



This wine pairs very well with anything rich and indulgent! Roasted pork with caramelized onions, barbecued 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.