

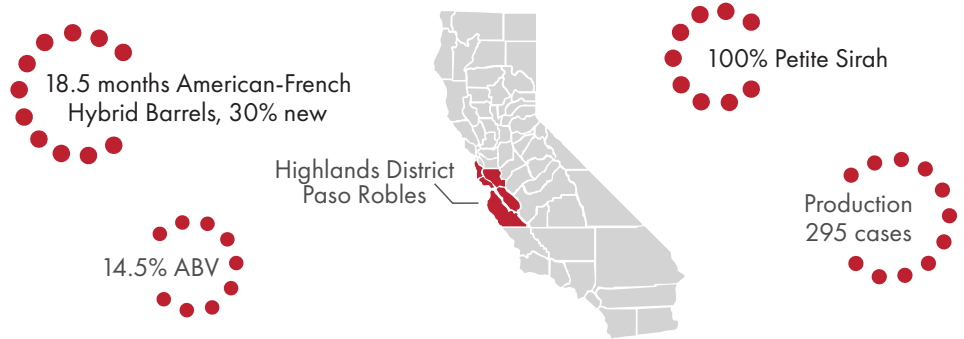
## PETITE SIRAH 2023

### VINEYARD & VINTAGE

Sourced from the Alberto Razo Vineyard in the Highland District of Paso Robles, this 2023 Petite Sirah reflects the bold character and natural intensity of its site. The vineyard's eight-year-old vines are planted on a south-facing slope, capturing optimal sunlight for even ripening and concentration. The region's warm days and cool nights help preserve acidity while building richness and depth in the fruit.

After harvest, the grapes were fully de-stemmed and cold soaked for two days to enhance color and extract aromatic complexity. Primary fermentation completed in two weeks, followed by malolactic fermentation in barrel to round out the wine's texture and integrate tannins. The wine was then aged for 18.5 months in a mix of 30% new French oak and custom hybrid barrels made from American and French oak, adding structure and layers of spice without overshadowing the varietal's bold fruit and earthy core.

### REGION & VARIETAL COMPOSITION



### TASTING & PAIRINGS

Our 2023 Petite Sirah is a bold, full-bodied expression layered with dark intensity and refined complexity. Deep aromas of blackberry, black plum, and blueberry compote lead into a rich palate framed by notes of dark chocolate, cracked black pepper, and hints of licorice. Aged 18.5 months in a mix of 30% new French oak and 70% French-American hybrid barrels, this wine showcases subtle oak influence that adds warm spice and toasty depth without overpowering the fruit. Earthy undertones and firm yet polished tannins provide structure and balance, culminating in a long, powerful finish.

This bold and structured Petite Sirah pairs beautifully with grilled ribeye, smoked brisket, braised short ribs, or rich mushroom dishes like wild mushroom risotto or black truffle pasta.

