

PETITE SIRAH 2018



90 pts
WINE ENTHUSIAST

VINEYARD & VINTAGE

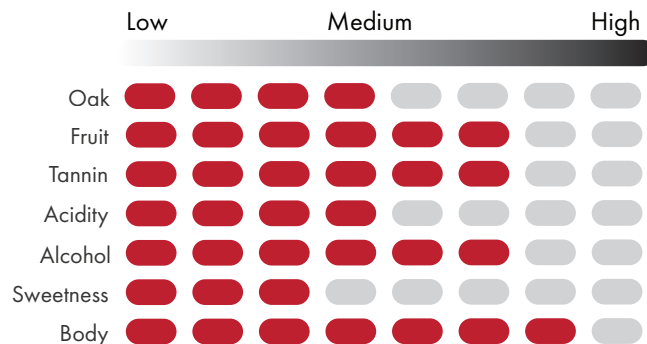
Our 2018 Petite Sirah comes to us from central Paso Robles in the Estrella sub appellation, where the climate is relatively warm, dry and hilly—the perfect place for this varietal! With its dark, thick skin, Petite Sirah flourishes in the heat of Paso, and the unique row orientation (WSW to ENE) that Plummer Vineyard implemented back in 2002 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.

REGION & VARIETAL COMPOSITION



TASTING & PAIRINGS

An inky, dark purple hue, coupled with the familiar 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 2018 Petite Sirah is packed full of fruit and spice! Strong flavors of black currant, and black mission figs dominate the palate, with secondary notes of dark berry preserves, warm 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, 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. Our winemaker recommends pairing this wine with a judiciously seasoned Ribeye steak, or backyard grilled gourmet burger.