

PRIEST RANCH

2015 PETITE SIRAH

APPELLATION & VINEYARDS

Priest Ranch wines are all estate grown and bottled from the historic 660 acre Priest Ranch portion of the Somerston Estate. In 2015, we selected Petite Sirah from hillside blocks on the west side of the property.

WINEMAKING

After harvesting, the grapes began six days of a cold soak at 50 degrees. The wine started an 18-day fermentation using native yeast with a maximum temperature of 82 degrees. When fermentation was complete, the tank was slowly drained to capture the wine's optimum concentration. Only the free run juice was used and aged for 22 months in 30% new 500 L French oak puncheons. This wine was racked twice in the first year and three times in the second year of aging then bottled unfiltered.

HARVEST NOTES

Everything about the 2015 vintage was early, from bud break in early March to harvest. The warm summer days and lighter than average yield accelerated the start of harvest. We harvested all the Petite Sirah for this wine in one day, September 22nd.

TASTING NOTES

Our 2015 Petite Sirah is a deep inky purple. The aromatics are herbal with a hint of black pepper overtones. On the palate, this wine has hints of black pepper, plums, blueberries, and licorice. This tannic wine has a firm texture and mouthfeel on the finish. We recommend pairing this wine with a hearty meal such as lamb ragu or at your next barbecue.

APPELLATION *Napa Valley*

VARIETAL *100% Petite Sirah*

AGING *22 months in 30% new French Oak*

Puncheons

RELEASE DATE *May 1, 2018*

PRODUCTION *364 cases*

ALC *15.4%*

