



2016 PETITE SIRAH

We sourced the fruit for our 2016 Petite Sirah from Sándor Vineyards in Cochise County, Arizona. The fruit arrived on September 10th, 2016. The fruit was crushed on September 11th and inoculated on September 12th with L2323 yeast. The fruit received punchdowns three times per day until dry. Fermentation lasted a total of 7 days, with temperatures peaking in the low 90s before being pressed on September 22nd. The wine was then settled for a week, and barreled down into 100% new French oak on September 27th, 2016. It was aged 28 months before racking to tank and bottling.

We dedicate this wine to the memory of John Kovacs, proprietor of Sándor Vineyards and friend. His enthusiasm and joy for winegrowing in the Chiricahua Foothills was infectious, and he is dearly missed.

This wine is a clear, deep purple with aromas of mulberries, blackberries and a hint of violet. On the palate it is well-balanced, with medium tannin, body, alcohol, and intensity. This wine is intensely savory, with tamari, bay leaf, wet earth, leather, and tellicherry pepper dominating the palate. These are bolstered by fresh flavors of blackberry, and clove spice.

AMERICAN VITICULTURAL AREAS (AVA):	Cochise County, Arizona
VARIETAL CONTENT:	100% Petite Sirah
TIME IN OAK:	28 months
pH:	3.62
TOTAL ACIDITY:	6.8 g/L
ALCOHOL BY VOLUME:	13.6%
CASES PRODUCED:	66
WINEMAKERS & WINEGROWERS:	Lisa Strid & Scott Dahmer
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