PETITE SIRAH 2019

100% Petite Sirah · Mendocino County · 125 Cases



TASTING NOTE

Are you down for the ride? Inhale deeply and you'll meet hints of steamy menthol and sweet tobacco. A slightly drying, savory palate unfurls flavors of supple leather, cacao, and dried blueberry with impressive restraint.

VINEYARD

Petite Sirah from Bricarelli Ranch, Ukiah, Mendocino County; planted in 2005; head trained, dry farmed (no irrigation); farmed by us using only organic products; no use of pesticides, herbicides, or synthetic fertilizers; gravelly loam soils (Squawrock-Witherall).

Petite Sirah from Chiarito-Ling Vineyard, Talmage, Mendocino County; planted in 1992; head trained, dry farmed (no irrigation); farmed by us using only organic products; no use of pesticides, herbicides, or synthetic fertilizers; gravelly loam soils.

VINIFICATION

Petite Sirah 2019 is a blend of 80% Bricarelli Ranch and 20% Chiarito-Ling Vineyard, sites located just 7 miles apart. For both, whole clusters (stems intact) of Petite Sirah were sealed in separate tanks for one or two days (semi-carbonic maceration). After opening the tanks, a mixture of punchdowns and pumpovers were used to gently extract tannin. Pressed prior to dryness and aged separately in neutral oak barrique for 17 months, then racked and blended. The blended wine then continued élevage for an additional 12 months in neutral oak barrique prior to bottling. Unfined. Unfiltered. Sediment expected.

MARTHA'S NOTE

The wild flavors of Petite Sirah have been a part of California's viticultural history almost since the variety has existed. Petite Sirah was developed by the French botanist François Durif in 1880 as a cross between Syrah and the almost extinct Peloursin grape, and imported into CA in 1884. Although it was bred in France, it is rarely grown outside of California, and as such many of us in CA have taken up its banner. This makes a beautiful, opulent (but balanced) age-worthy wine that you can drink now or cellar. The history is what drew me to making this wine, but the flavors are why I drink it. I drink this when I'm home alone listening to D'Angelo's Voodoo album and trying on outfits. Aka this is the wine to drink when you want to do whatever the f* you want, and feel sexy doing it.

AT BOTTLING

(February 2022): 14% alc/vol \cdot Free SO2 < 2 mg/L, Total SO2 10 mg/L.

Martha Stoumen



All of our wines are fermented with native yeast and bacteria, are vegan, and have no additions beyond minimal effective sulfites for some wines, as listed.