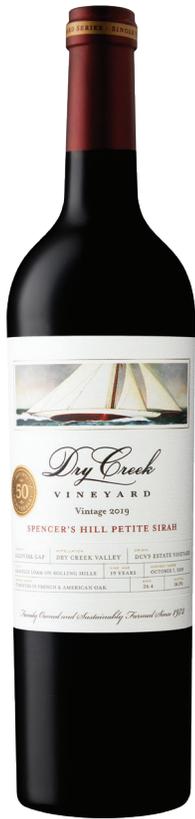


2019 SPENCER'S HILL PETITE SIRAH – DRY CREEK VALLEY



HISTORY

The Petite Sirah varietal has traditionally played an important role in producing our world-class Zinfandel wines. We blend Petite Sirah into several of our Zinfandel bottlings to give the wine a solid backbone with fleshy tannins and excellent acidity. In certain vintages, we decide to bottle a small amount of Petite Sirah to more fully express this incredible variety. This wine was produced from our iconic DCV9 estate vineyard in the Lytton Springs district of the Dry Creek Valley.

GROWING SEASON

Overall, 2019 was a mild growing season with a later start to the summer. This seasonal shift led to a longer hang time, which allowed for even ripening and full berry development, while retaining natural acidity. Harvest started about one week later than average compared to the last handful of vintages, and the mild growing conditions led to a very long season – fruit was being harvested for nearly 70 days! This extended season allowed us to pick each vineyard block at an ideal level of ripeness to produce balanced, flavorful wines with complexity and nuance.

WINEMAKER COMMENTS

From the first moments of airing, this Petite Sirah exudes aromas of blackberry, black cherry and plum with nuances of nutmeg, marzipan and fine leather. The palate is defined by flavors of black currant, cinnamon and dark chocolate. The tannins are firm, but well integrated with a long and lingering finish. Notes of pie crust and dried herbs emerge along a deep and rich mouthfeel filled with supple tannins and a smooth texture.

RELEASE DATE	February 2022
BLEND	100% Petite Sirah
APPELLATION	Dry Creek Valley
HARVEST DATES	October 7, 2019
ALCOHOL	14.2%
FERMENTATION	11 days in fermenters at 82–88°F; pumped over twice daily.
BARREL AGING	17 months in American and French oak; 32% new oak
BRIX	24.4
PH	3.65
TA	6.4 g/L
SOILS	Rolling hills with gravelly loam soil
VINE AGE	19 years
YIELDS	3–4 tons per acre

