



2006 PETITE SIRAH

Eaglepoint Ranch Vineyard, Mendocino



Vital Statistics

Varietal:	100% Petite Sirah (single vineyard)
Release Month:	February 2009
Harvest Date:	October 19, 2006
Harvest Brix:	24.8
Alcohol:	14.7%

Eaglepoint Ranch Vineyard

The 82 acre Eaglepoint Ranch vineyard is located in Mendocino County at an elevation of 1,800 feet. Mendocino County is generally acknowledged as one of the best locations in California for producing Petite Sirah. Due to its elevation, temperatures at the ranch tend to be cooler than the nearby Ukiah Valley which can get very hot (100 degrees+) during the summer. Afternoon sea breezes also help keep the vineyard cooler than the hotter temperatures at the lower elevations. As a result, the vines are much less susceptible to heat stress and harvests tend to occur later in the fall giving the fruit plenty of "hang" time to mature on the vine.

Winemaking Notes

The grapes were harvested in October 2006 and spent 4 days in cold soak prior to fermentation. Following fermentation, the wine was aged in a combination of new French oak and neutral oak barrels. The wine spent a total of 24 months of barrel aging prior to bottling in late November 2008.

Tasting Notes

The 2006 Eaglepoint Petite Sirah is a classic "big" Petite Sirah. The nose is aromatic and full of vibrant fruit and the color is a dark, inky purple. The wine explodes with tastes of fruit, pepper, berries and a hint of vanilla with excellent mouth-feel and soft tannins. Alcohol is 14.7%, but does not "overpower" the taste buds due to the acid balance and complexity of fruit-forward flavor in the wine.

Medals

DOUBLE GOLD – 2010 San Francisco Chronicle Wine Competition
GOLD – 2009 San Francisco Int'l Wine Competition
GOLD – 2009 Beverage Tasting Institute World Wine Championships