

Tasting Notes

Mendocino is known for its powerful Petite Sirah wines, and this 2003 bottling seals the argument. Deep, brooding, and inky, this beast of a wine is a fitting partner for sizzling steak.

Big, chewy blackberry flavors mesh with a tannic structure that is thankfully soft and rounded. Vanilla notes chime in on a drawn out finish. Delicious now, the Petite Sirah will be even better -- softer and more complex -- ten years from now.

Technical Analysis

Varietal	100% Petite Sirah
Vineyards	67% Home Ranch, Mendocino 33% Welch Vineyard, Mendocino
Alcohol	14.5%
pH	3.84
TA	.50 g/100 ml
Total Cases	200



2003 Mendocino Petite Sirah □

THE VINEYARDS

The benchlands and hillsides of Mendocino, cultivated since the mid-1800's, are well known for producing rich, fruity red wines of fine balance. In the Mediterranean-like climate of the inner Mendocino valleys, vineyards cool after sunset to a greater degree than in the Napa and Sonoma Valleys. As a result, this wine region preserves a pleasing balance of acid, sugars and alcohol that renders the wine balanced to the taste and suited to a long cellar life.

The Petite Sirah fruit in this bottling comes from the historic Home Ranch Vineyard surrounding the old Parducci homestead north of Ukiah and Welch Vineyard.

WINEMAKING

The grapes were harvested by hand and underwent fermentation in closed vessels. The wine was aged for 18 months in a mix of previously used 100% American oak barrels. The lengthy aging process allowed the tannins to soften and integrate without compromising the lovely fruit character and complexity in the wine.