



SARACINA PETITE SIRAH 2007

Vintage and Release Information

Mendocino County 2007
Release Date April 15, 2010
Production of 202 cases

Technical Data

14.9% alcohol by volume
0.57 titratable acidity
pH 3.78
Bottled August 12, 2009

Varietal Composition

100 % Petite Sirah

Suggested Retail Price

\$38/bottle

Vineyards and Harvest

The petite sirah was harvested from the Gibson Vineyard on October 9, 2007. It's a spectacular old-vine block in the McDowell Valley first planted in 1919 on St. George rootstock with a partial replant in 1948. Berry and cluster sizes were very small, and crop levels were well below two tons per acre, giving great concentration and depth to the finished wine.

Winemaking and Cooperage

The grapes were picked at full maturity, de-stemmed and gently crushed into fermenters. The must soaked at a cool temperature for four to seven days, at which point native yeast fermentation began. During fermentation we used gentle, aerative pumpovers to keep the skins in contact with the juice. Post-fermentation maceration with heat followed for approximately one week. The wine was aged in Burgundian (Francois Freres) oak (50% new) for 21 months, which included six months of native malolactic fermentation. The wine was assembled and bottled without filtration.

Winemaker Alex MacGregor

Consulting Winemaker David Ramey

Winemaker's Comments

Our 2007 Petite Sirah exhibits an inky blue/black color and vivid black raspberry, blackberry, floral and white pepper notes. It is a full-bodied wine with generous, supple tannins that are typical of the vintage. This wine is accessible now but could easily be held for a generation. With fruit of this quality, winemaking becomes almost an afterthought.