2013 BIG RIVER RANCH

VARIETY:	84% petite sirah, 16% zinfandel	
	Alexander Valley	
DEGREES BRIX AT HARVEST:		
рн:	3.59	
ALCOHOL:		
	Enjoy this wine through 2023	

VINIFICATION NOTES: Big River's Block 16 was picked on October 2nd and provides the incredibly dark and rich petite sirah grapes for this wine. Big River zinfandel, picked on September 3rd, was fermented and aged separately, then blended with the petite sirah to create a round, juicy wine. The petite sirah was hand-picked and destemmed, with the exception of 10% whole cluster. The grapes were then fermented in closed-top tanks for 11 days. The petite sirah juice is separated from the skins as soon as the tannins begin to develop to provide a softer tannin profile. The juice finishes primary fermentation in barrel. The petite sirah and zinfandel were aged for 15 months in a combination of French and American oak barrels, 20% new.

SENSORY NOTES: The 2013 Big River Petite Sirah begins with dark, brooding earthy aromatics of leather and wild mushrooms. The palette exhibits complex layers of cassis, plum and blueberries. The finish is long and lingering with delightfully approachable tannins. This wine will age wonderfully for years to come.

VINEYARD NOTES: The Big River Ranch property sits on a picturesque benchland above the Russian River in the Alexander Valley. The deep red soils and hot summer days typical of Alexander Valley create wines full of character and complexity. Early morning fog from the nearby Russian River allows for a longer growing season for these coveted wines.

VINEYARD DETAILS:		
clone: 3	SOIL TYPE: Sandy loam	ELEVATION: 40 feet
vine spacing: 6' x 8'	YIELD PER ACRE: 4 tons	ROOTSTOCK: 110R
year planted: 2005	TRELLISING STYLE: Cordon	IRRIGATION: Minimal drip

RETAIL PRICE: \$45. 400 cases produced

