

2007

BIG RIVER RANCH

alexander valley petite sirah

VARIETY: 90% petite sirah, 10% zinfandel**APPELLATION:** Alexander Valley**HARVEST DATE:** September 19th**DEGREES BRUX AT HARVEST:** 26.3**pH:** 3.68**ALCOHOL:** 15.3%

VINIFICATION NOTES: Petite sirah fruit was destemmed, crushed and fermentation was carried out in closed-top tanks, with pumpovers performed twice daily. The wine was pressed off before dryness to avoid extracting too much tannin from the thick petite sirah skins. Fermentation was completed and the wine was barreled down for aging in a combination of 20 percent new French and American oak barrels for 18 months.

SENSORY NOTES: A wine of raw tannic power and elegance, the first thing you notice about this premium petite sirah is its deep India ink hue. From its rich bouquet of savory spice and rosemary to its dark plum flavors and silky mocha finish, this petite sirah is an ideal accompaniment to hearty, cold-weather meals.

VINEYARD NOTES: While the Big River Ranch boasts the red soils and hot summer days typical of the Alexander Valley, it also benefits from the coastal cooling effect of the nearby Russian River Valley. The result is longer “hang times” for the coveted fruit coming off these petite sirah vines.

VINTAGE SYNOPSIS: In 2007 we experienced a steady summer of warm days and cool, foggy nights—ideal growing conditions for top-notch winegrapes. Our 2007 wines have excellent concentration, with full, but soft, tannins. The vintage seamlessly balances power and finesse, and is perhaps the finest year in Sonoma County in the last decade.

CELLAR RECOMMENDATION: Petite sirah tends to be a very structured, age worthy wine. We recommend holding this wine in the cellar until 2011 and it should be enjoyed before 2016.

RETAIL PRICE: \$38 Strictly limited production. Only 370 cases produced.

Bella

VINEYARDS & WINE CAVES