

2008

## BIG RIVER RANCH

## petite sirah

**VARIETY:** 85% petite sirah, 15% zinfandel

**APPELLATION:** Alexander Valley

**HARVEST DATE:** September 13th

**DEGREES BRUX AT HARVEST:** 25.3

**pH:** 3.89

**ALCOHOL:** 15.0%

**VINIFICATION NOTES:** Petite sirah fruit was destemmed and crushed, and fermentation was carried out in closed-top tanks, with pumpovers performed twice daily. 5% of the lot was whole-cluster fermented. 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 and aged in a combination of French and American oak for 18 months.

**SENSORY NOTES:** The 2008 Big River Ranch petite sirah highlights the best qualities associated with this traditionally intense varietal. The wine's delightfully dark hue is a prelude to its exceptional structure, as is the luscious bouquet of plum and sweet molasses. Substantial, yet velvety on the palate, it boasts flavors of tart rhubarb and cinnamon spice. A long finish and firm tannins make this wine a natural accompaniment for grilled meats and rich, red sauces.

**VINEYARD NOTES:** One of the Alexander Valley's defining vineyards, Big River Ranch possesses ideal red gravelly loam soils and 360-degree sun exposure that contribute to perfect ripeness. At the same time, the unique cooling influence of the Russian River extends hangtime and preserves acidity, adding depth and complexity to the coveted fruit coming off our petite sirah vines.

**CELLAR RECOMMENDATION:** Best from 2011 to 2019.

**RETAIL PRICE:** \$38 Strictly limited production. Only 500 cases produced.

**Bella**  
VINEYARDS & WINE CAVES