2014

Big River Ranch

petite sirah

winemaker notes

VARIETY: 84% petite sirah, 16% zinfandel

APPELLATION: Alexander Valley

DEGREES BRIX AT HARVEST: 25.8

P.H: 3.59

ALCOHOL: 14.7%

CELLAR RECOMMENDATION: Enjoy this wine through 2024

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.

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.

SENSORY NOTES: The 2014 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 DETAILS:

CLONE: 3 SOIL TYPE: Sandy loam ELEVATION: 40 feet
VINE SPACING: 6x8 YIELD PER ACRE: 4 tons ROOTSTOCK: 110R

YEAR PLANTED: 2005 TRELLISING STYLE: Cordon IRRIGATION: Minimal Drip

CASES PRODUCED: Strictly limited production

RETAIL PRICE: \$48

