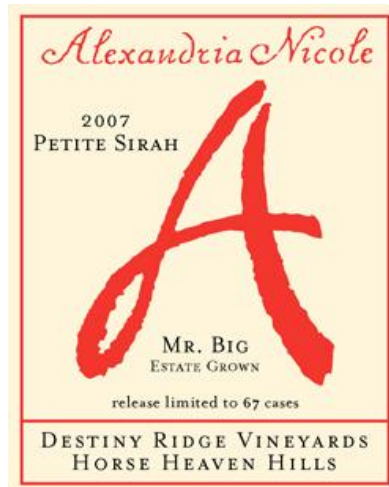


Alexandria Nicole Cellars

2007 Petite Sirah



DARK GARNET-EDGED PURPLE; pleasant, complex aroma has distinct blackberry varietal fruit, toffee, caramel, smoked meats, earth, some spicy French oak and cedar. Rich mouth feel of big, ripe fruit, jam, brown sugar and cedar flavors; medium plus body; good balance of acid and fruit; long finishes with bold drying tannins.

WINEMAKER NOTES

This Petite Sirah otherwise known as Durif, was cold-soaked from 1 to 3 days. The wine was fermented in small 1-ton lots in open top fermenter and punched down by hand two to three times per day. Extended maceration, 12 to 19 days on the skins and seeds, provided maximum extraction of color and tannins. All of the lots underwent malolactic fermentation and were aged for 18 months in French oak barrels, new, one-year and older. We extended the fermentation times and reduced the time from pressing to barrel to complete the malolactic fermentation in barrel. This was done to improve the texture and mouth-feel as well as to integrate the flavors.

JUST THE STATS

100% Destiny Ridge Vineyard
86% Petite Sirah
14% Sarah Lee Clone Syrah
Horse Heaven Hills AVA
Only 67 cases produced
\$42/ 750ml. bottle

Fermentation: Aged 18 months in
French oak
pH: 3.82
TA: .62 g/100mL
RS: .01 g/100mL
Alcohol: 14.9% vol.