



2018 PETITE SIRAH

This Petite Sirah is from our CCOF-Certified organic Blind Faith Vineyard that is nestled on the east side of the Paso Robles AVA. Petite Sirah is typically a tannic, huge wine, but long hot days in Paso Robles with cooler evenings creates concentrated flavors and high acidity to balance the high sugars. A great wine to complement any hearty grilled meat dish. Enjoy now or lie down in your cellar for aging.

- NIELS & BIMMER UDSEN, Founders

HARVEST NOTES:

2018 was an interesting year. A mild spring led to a favorable bloom and set period for the grapes. The summer had a heat spell for an extended period which pushed the ripening into high gear. After that, the temperatures moderated, and the grapes came in over an extended period. Berries sized up, and the yields were just slightly above our estimates. Great color and extraction all around!

WINEMAKER NOTES:

The 2018 Petite Sirah was sourced from one of our Estrella district vineyards. Located on an elevated ridge this vineyard has consistently provided clean well ripened fruit for intense red wines. Petite Sirah can make balanced highly structured wines if the fermentation is managed well. We like to press from the skins while the wine is still sweet to extract maximum flavor and color while avoiding excessive tannins which can throw off the balance. The wine then ferments dry before moving it to small American oak barrels. The variety is known for its dense color and high amount of tannic structure. It makes a good accompaniment to food of a similar weight.

- TOM MYERS, Winemaker

TASTING NOTES:

APPEARANCE: Rich purple red

AROMA: Spice, dark fruits, vanilla and oak

PALATE: Plum, blueberry, black pepper, firm tannins, big mid-palette

TECHNICAL NOTES:

VARIETAL: 100% Petite Sirah VINEYARD SOURCES: Blind Faith

AVA: Paso Robles HARVEST DATE: October 9, 2018

BOTTLING DATE: November 4, 2020 HARVEST SUGAR: 26.4° brix

OAK: American OAK AGE: 22 months ALCOHOL: 14.9% TA: 0.63 g. 100ml
pH: 3.83

