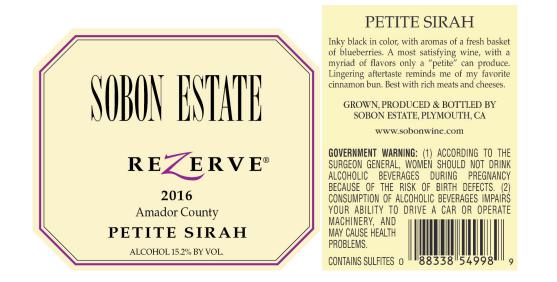
## 2016 ReZerve<sup>®</sup> Petite Sirah Winemaker Notes



- **DESCRIPTION** Dark bluish purple, almost opaque in appearance, this deep rich full bodied offering holds nothing back! Definitely not for the meek or faint of heart! The nose has a spicy licorice, cassis-like quality with toasty oak overtones. Mid palate flavors are dominated by ripe black fruit, currants and fresh blueberries with intriguing hints of minerality and smooth vanilla-like textures. Bold and powerful yet balanced and well integrated, the finish is long warm and surprisingly elegant. This lush hedonistic nectar is a near perfect complement to classic Peking Duck or virtually any other roasted duck preparation, as well as most charcuterie and wild game.
- **FOOD PAIRING** Serve with grilled meats, or beef with a rich sauce dish like braised short ribs.
- **SPECIFICATIONS** Fermentation: 11 days, max temp 79°, Fermirouge yeast. Aged 14 months in 1 and 2 year old French and American oak barrels.

	Total Acid:	5.6 gm/l
	pH:	3.75
	Alcohol:	15.2%
BOTTLED DATE	February 21, 2018 – 256 Cases, 750 ml	
Release Date	April 28, 2018	