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# 2017

## ReZerve® Petite Sirah

### Winemaker Notes

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**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** September 6, 2019 – 251 Cases, 750 ml

**RELEASE DATE** November 15, 2019