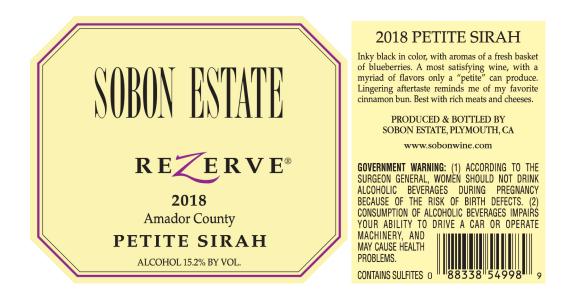
2018 ReZerve[®] Petite Sirah Winemaker Notes



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:	5.2 gm/l	
	pH:	3.79	
	Alcohol:	15.2%	
BOTTLED DATE	July 24, 2020 – 260 Cases, 750 ml		
Release Date	May 1, 2021		