



## **SARACINA PETITE SIRAH 2005**

### **Vintage and Release Information**

Mendocino County 2005  
Release Date September 1, 2008  
Production of 268 cases

### **Technical Data**

14.9% alcohol by volume  
0.57 titratable acidity  
pH 3.78  
Bottled May 18, 2007

### **Varietal Composition**

88% petite sirah, 12% zinfandel

### **Vineyards and Harvest**

The petite sirah was sourced from Gibson Vineyard, an old-vine block in the McDowell Valley first planted in 1919 on St. George rootstock with a partial replant in 1948. Berry and cluster sizes were very small, and crop levels were well below two tons per acre, giving great concentration and depth to the finished wine. The zinfandel was sourced from the old-vine, head-pruned Cox Vineyard in Redwood Valley.

### **Winemaking and Cooperage**

The grapes were picked at full maturity, destemmed and gently crushed into fermenters. The must soaked at a cool temperature for four to seven days, at which point native yeast fermentation began. During fermentation we used gentle, aerative pumpovers to keep the skins in contact with the juice. Post-fermentation maceration with heat followed for approximately one week. The wine was aged in Burgundian (Francois Freres) oak (50% new) for 18 months, which included six months of native malolactic fermentation. The wine was assembled and bottled without filtration.

**Winemaker Alex MacGregor**  
**Consulting Winemaker David Ramey**

### **Winemaker's Comments**

Our 2005 Petite Sirah exhibits an inky blue/black color and vivid black raspberry, blackberry and floral notes. It is a big wine but surprisingly civilized and supple on the palate. This wine is accessible now but could easily be held for a generation. With fruit of this quality, winemaking becomes almost an afterthought.