

~ winemaking offers a conversation with the natural world;  
wine speaks to seasons past, the earth, its bounty and its pleasures~

Vintage: 2007

Dry Creek Valley

95% Petite Sirah

32% Mounts Vineyard,  
harvested Sept. 15 at 26.0 Brix

63% Teldeschi Vineyard,  
harvested Oct. 7 at 27.4 Brix

5% Zinfandel, Dry Creek

Alcohol: 14.6%

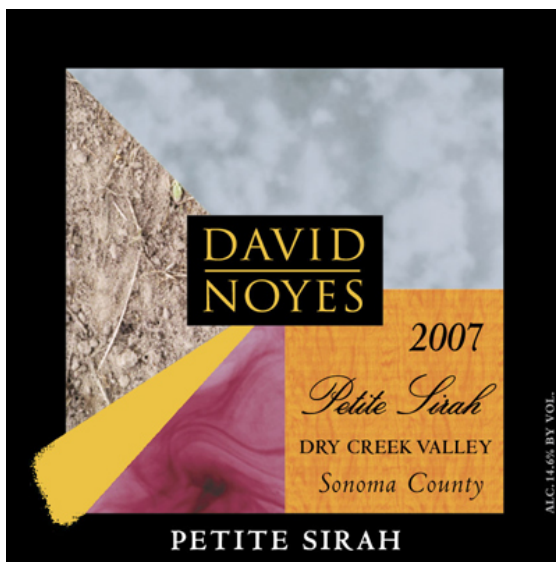
pH: 3.66

TA: 0.64 g/100ml

Aging: 1 and 2 year old

American oak for 16 months

Bottled, unfiltered: March  
2009



Food Pairings:

Grass fed beef in a  
pasta seasoned  
w/olives, sausage  
and chard.

Anything rich,  
robust and  
flavorful!

Longevity: 10 to15  
years

An intersection  
of soil, season, time and care

The moment lingers

Production: 45 cases

Ripe dark cherry fruit, cinnamon spice—dark, rich and satisfying! The best of what Petite Sirah can do. Made from two vineyards located mid way up on opposite sides of Dry Creek Valley this limited bottling shows both power and grace.

Petite sirah almost always produces wine of deep color and concentrated tannins, and so is a boon to the blender—I almost always prefer a little petite in my zinfandel. In this bottling, a little zin in the pets encourages the graceful, adds a touch of spice and softens the still abundant tannins.

I salute both growers who allowed me to purchase small, almost annoying amounts of fruit, and so made this delicious wine possible!

*David Noyes, March 2010*