## VINCELLARS

499 Devlin Road NAPA CA 94558 P. 707.254.8313 F. 707.254.8314 vinumcelllars.com



## VINUM CELLARS

## 2021 PETITE SIRAH, Clarksburg

Vineyard and Winemaking Facts: This is our 25th vintage of Petite Sirah from this vineyard. These grapes come from Wilson Farms, a now 4th generation farm established in 1922. While their first grapes were planted to other varietals it became understood rather quickly that the best two varietals to grow there are both Chenin Blanc and Petite Sirah. The planting we first started making wine from was 1979, but we have diversified into other blocks which allows us to make a more complex wine and achieve maximum color extraction. Part of what makes Clarksburg a special appellation is the cooling trend that comes in from the San Francisco Bay everyday at about 3:30 pm which sweeps the heat out of the valley floor and allows the grapes to maintain their natural acidity. I like to say this is a reverse cooling trend in that moderation (of heat) comes in the afternoon rather than the early mornings as it does on the coast

Tasting Notes: This Petite Sirah always has impressive color and our barrel aged, 25th year anniversary edition expresses this perfectly. Deep inky purple with teeth staining concentration. These qualities practically pre-describe both the aromas and palate of this wine. Immediately the aromas of this wine unveil boysenberry pie aromas suggestive deep plum and (more) ripe boysenberry with some wild huckleberry tones prevailing. The wine is refined with a rich French Oak barrel profile which is quite integrated in the mid-palate and a silky platform for the cassis spice and sappy vanilla flavors. Well structured and full bodied with elegant tannins allowing the flavors and character of the variety to shine through. The palate transitions nicely into pure blueberry which resonates on the palate as such, but moves subtly toward earth backed by vanilla, dark cocoa chocolate and backed with dry oak tannins with subtle coffee.

This Petite Sirah is both tannic and bold while maintaining a juicy, overripe profile displaying ample acidity to balance the tannins and fruit concentration making it multidimensional and food friendly. The finish is so supple and smooth that you will miss it when it is gone.

Food Pairings: This wine pairs well with Mexican Carnitas tacos (barbecued pork) spiced with cardamom and spicy chiles served with salsa fresca. It's great with anything off the grill from Tri-tip to chops to filet mignon and for vegetarians go for an impossible burger made with grains and/or mushrooms.

Varietal Composition... 100% Petite Sirah

Appellation..... Clarksburg

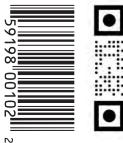
Winemakers..... Richard Bruno & Chris Condos

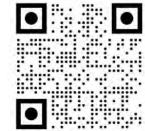
Alcohol...... 14.5%

Barrel Aging......100% in 2 year old French Oak for 16 months

TA...... 5.79g/L pH..... 3.68

Production...... 3,510 cases





Available in 750mL format and 19.5L, stainless steel kegs.