

NINER

WINE ESTATES

2012 PETITE SIRAH

ESTATE GROWN

WINEMAKERS
Patrick Muran
Amanda Cramer

CLONE
3

ROOTSTOCK
5BB

HARVEST DATES
September 26th-October 6th, 2013

AVERAGE YIELDS
2.1 tons/acre.

AVERAGE BRIX
25.9°

pH / TA
3.85/ 5.7 g/L

ALCOHOL
14.6%

BLEND
87% Petite Sirah, 13% Syrah

COOPERAGE
33% French
33% Hungarian, 33% American
40% New Oak

BARREL AGING
15 months

RETAIL PRICE
\$30



SITE

100% of the grapes for this wine were grown at Bootjack Ranch. The vineyard is located on the Eastern side of Paso Robles, and is often drier and warmer than our other two vineyards. The climate can be harsh on vines, but it also provides the push that forces vines to struggle and produce grapes that are deep in color and rich in tannin.

IN THE VINEYARD

The 2012 growing season was one of the driest winters on record in Paso Robles. Temperatures were fairly typical through July, but August was one of the hottest months in history, with 19 days hitting triple-digits. Afternoon breezes and cooler nights (up to 30 degree drop in temperature each night) saved the day, giving extended hang time to the grapes.

IN THE WINERY

The grapes were hand-picked at night and delivered to our winery, where they were hand-sorted, crushed and gravity fed into a tank. A slow and cool ferment helped to retain the fruit qualities of these grapes and also helped minimize reductive notes. After pressing, the wine was racked to equal amounts of French, Hungarian and American Oak; 1/3 of each barrel type was new oak, adding structure and complex tannins to the finished wine.

TASTING NOTES

As you pour your first glass sweet oak notes of coconut are the first to hit your nose, then layers of dried oregano and under ripe black fruit start to show themselves. The full bodied mouth feel envelopes the senses, leaving a powerful tannin impression in the mouth. The wine finishes with brawny tannins, softened by notes of plum, sweet smoke and ripe cherries soaked in dark chocolate.