

breaking bread



2021 Petite Sirah Mendocino County

Varietal:	100% Petite Sirah
Appellation:	Mendocino County
Harvest:	September 2021
Fermentation:	100% carbonic maceration in one-ton open top bins
Alcohol:	13.2%
Case Production:	90

Vineyard Description:

Owned and farmed by Alvin Tollini, this Petite Sirah is planted in Redwood Valley, Mendocino County and is 100% organically dry-farmed. The terrain is defined by its elevation and distinctive soils, which tend to be very red in color and consist of alluvial loam and gravel. The region's cool evenings allow for an extended growing season. These climate conditions, as well as the fact that the vineyard is dry farmed, enables the grapes to attain physiological maturation at a lower brix level.

Winemaker's Notes:

We pick this fruit lean at 22.5 Brix which showcases this typically big, bold tannic varietal in a brand-new light. The fermentation is 100% whole cluster (carbonic) maceration in one ton open top bins. We use all native yeast for spontaneous fermentation, all native bacteria for malolactic fermentation, and add no Sulphur throughout fermentation. It ages in 100% neutral French Oak for seven months.

Tasting Notes:

Deep, opaque purple in appearance, this wine pulls a fast one on the palate with its lifted and crunchy acidity and bright, flavorful wild blueberry and blackberry compote fruit with spicy undertones. It will be delicious with cheese with some age or funk (think Point Reyes Blue Cheese or a British aged Cheddar) or a heartier wild game dish.