

2015 PETITE SIRAH Enver & Joe Salman Vineyards

Petite Sirah was once an unheralded blending variety. Rarely mentioned, its inclusion in a blend often provided the color, depth and the backbone for many red wines from California. Today, finally, Petite Sirah is enjoying a bit of the respect it deserves. More California vintners are offering a varietal Petite Sirah than ever before. The Petite Sirah category in most wine competitions now have dozens of wines when at



the turn of the millennium there were but a hand full. It is a pleasure to see this attention paid to Petite Sirah, not just because it is our best selling varietal, but because Petite Sirah deserves it. Production techniques have advanced to the point where, as vintners, we can deliver the tremendous depth of flavor and character of Petite Sirah without the mouth gripping tannins historically associated with this variety. I think this plays a major role in Petite Sirah's growing popularity.

The 2015 vintage has a deep purple color with a bit of a magenta edge. The aroma and bouquet play equal roles in this wine; the bouquet is that of toasted oak with notes of vanilla and dark chocolate and just a whiff of smoke. The aromas of boysenberry, blackberry and marionberry jam are deep and dense without turning earthen. The flavors are juicy and succulent with loads of black currant and creamy sweet oak. The mature fully integrated tannins express themselves as a rich viscous texture that leads to a lingering finish that seems to go on forever. 2015 was a short year, the crop was light. Yet the wine has an intensity and smooth richness that we haven't seen in years. This is not a Petite Sirah to cellar, but rather to enjoy tonight with a grilled steak or braised short ribs, on second thought, the tannins are so soft and smooth you could drink this wine by itself and find it immensely satisfying.

Varietal Composition: 100% Petite Sirah 15.0% Alc. 0.74 g/100ml TA 3.41 pH

Oak Regime: 100% French Oak

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