

VINUM CELLARS 2014 PETITE SIRAH Clarksburg

This is our 16th year of producing Petite Sirah from Clarksburg. The color of this beast of a Petite Sirah is deep plum to inky purple. The wine is uber concentrated and ripe with blueberry and boysenberry fruit which are elegantly wrapped in a silky vanilla wrapping. The entry of this dense Petite 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.

The grapes for this wine come from Wilson Farms, a 3rd 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 1978, 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.



FOOD PAIRINGS ▼

this wine pairs well with mesquite grilled rib eye served with bone marrow, roasted and rosemary and sea salt seasoned fingerling potatoes with sautéed broccolini tossed with roasted pine nuts and Reggiano.

ANALYSIS ▼

Varietal Composition:...100% Petite Sirah
Appellation:..... Clarksburg
Winemakers:..... Richard Bruno & Chris Condos
Alcohol:..... 14.5%
TA:.....6.0g/L
pH:.....3.74
Production:.....3,000 cases

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