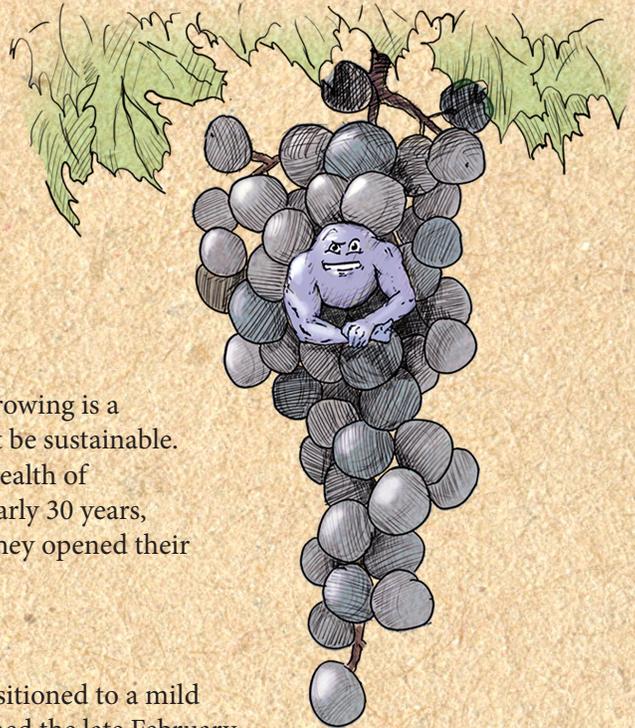


# MEGA PETITE

2014 *Petite Sirah*



## *Grower and Winemaker Partners*

Our partners are a fifth generation farm family. Sustainable winegrowing is a way of life. They learned early on that to be generational they must be sustainable. As a result, their dedication to improving vineyard practices and health of their surrounding natural environment is how they farm. After nearly 30 years, agriculture continues to be the core of who they are, and in 2006 they opened their own winery.

## *Growing Season*

After a cold snap in December 2013, the 2014 growing season transitioned to a mild winter and spring. With the current drought conditions we welcomed the late February and early March rains that were well-timed and kept the vines growing. Consistent sunny weather from mid-March on led to early bud break in the vineyards as temperatures rose. A few weeks of warm weather in the late summer months allowed the winegrapes to ripen early, making 2014 one of the earliest harvests on record. On the vine, most varietals had loose clusters that resulted in even veraison, bringing about uniform ripening which is necessary for winegrapes to develop great flavors and color. With average yields and great quality, the 2014 season produced another unique vintage.

## *Vineyard Notes*

The Petite Sirah comes from the Dutra Vineyard in Clarksburg and is pressed early (at 5 brix to stop further extraction of Tannin) then fermentation to complete dryness in tank. This gives us the rich black cherry, blackberry, and pepper components on both the nose and the palate.

The Malbec was selected from the Rose Vineyard in Lodi because of the bright fresh red fruits, earthiness and the tobacco notes it adds to the wine. The grapes are pressed at dryness to allow more fruit to be expressed and still get fully extracted color.

The Teroldego grape was chosen from the River Vineyard in Lodi which contributes added structure with the soft rich tannins and then more spice and added fruit complexity on the palate such as Blueberry. The grapes receive a 3 day cold soak before fermentation and are not pressed until entirely dry.

## *Wine Statistics*

### **Varietal Blend**

Petite Sirah	77%
Malbec	15%
Teroldego	8%

<b>Ph</b>	-	3.5 - 3.65
<b>t.a.</b>	-	.605 g/100ML
<b>Brix</b>	-	24.2 - 25.3
<b>Vintage</b>	-	2014
<b>Alcohol</b>	-	13.5% Alcohol by vol.
<b>Appellation</b>	-	California



*Campbell & McGill Selections*