

2010 PETITE SIRAH Galleron Vineyard — Rutherford

THE BLEND

100% Petite Sirah 100% Rutherford

RELEASE DATE September 2012

STATISTICS

harvested —
September 29 and 30
25.0° brix at harvest
13.3% alcohol
6.0 gr/L total acidity
3.61 pH
aged 11 months
on French oak

WINEMAKERSJohn Williams Paula Moschetti

VINEYARDIST Frank Leeds

A BRIEF HISTORY

For over 100 years, Cabernet Sauvignon has been the grape of choice in Rutherford — Niebaum, Tchelistcheff, and Daniel all established that fact. However, during that time, another red grape began to slowly gain fame in Rutherford, albeit on a much smaller stage. Petite sirah was grown alongside the zinfandels of the day by many an old time grower and it was known to thrive in the "dust."

During the initial planting of the Galleron Vineyard in 1998, Frank Leeds, our vineyard guru, gave his uncle and pioneering grape grower, Roy Chavez, a tour. When Roy saw the gravelly soils that stretch across the south side, he intuitively uttered, "You should put some Pets on that gravel." And so we did. There are some who believe that every patch of soil in the Napa Valley can be matched to a particular varietal and yield extraordinary results. We can't say that for sure, but when it comes to this little Petite sirah, we feel we have found a match made in heaven.

ABOUT THE WINE

A long cool growing season has produced this outstanding example of what Petite sirah can do when planted in the perfect location. Deep rich colors, plush, luxurious flavors, long velvety finish ... one is tempted to think Rhone, but this wine is unique. There are distinct plum and blueberry notes but it is the fragrant herbs—like lavender—that really set the wine apart. Our thoughts go immediately to a crisp roast chicken or an amply braised shank of lamb. But honestly, with the brightness of the flavors, this wine opens up a plentitude of culinary options.