

2016 Petite Sirah Louvau Vineyard



History

Dashe Cellars has been making wine from the Louvau Vineyard since 2001, and we've always loved the smoothness and complexity of this vineyard's Petite Sirah grapes. Although Petite Sirah is well-known for making full-bodied, intense wines, these grapes allow us to make a balanced, richly-textured wine without the intense tannins commonly associated with this varietal. Our Petite Sirah has all of the deep color and intensity for which Petite Sirah is justly famous, but with a roundness and richness that makes it extremely pleasant to drink (and especially with which to pair with food!).

Jet-black in color, with flavors of cassis, blackberry, plum, and black pepper spice, this is one of the most approachable Petite Sirahs we make. The wine has great velvety mouthfeel and is ideal for hearty dishes and grilled meats.

Production

These slightly older vines produce a moderate crop of tiny-berried fruit. We were able to sort the fruit and crush it into small fermentation bins which could be carefully "punched down" to gently extract the flavors. The grapes were fermented using only the natural yeast population on the surface of the grapes, and, in a change from tradition, we pressed the grapes before they reached dryness, to limit the amount of tannin in the wine. We kept the wine in barrel for 18 months to gain complexity and to soften the wine.

Production Notes :

Varietals

100% Petite Sirah

Appellation

Dry Creek Valley,
Sonoma County

Alcohol

14.4% by vol.

Time in oak

18 months

Oak

100% 1-year or older
French oak

Production

80 cases, 750ml

Optimum time for consumption

2018-2035

Tasting Notes :

Color: Black-Purple

Aroma : Blackberry jam, cassis, plum, black pepper, clove, chocolate.

Taste : Black current, blackberry, and chocolate on entry. Great texture and mouthfeel, a big wine but with lots of fruit and spice, and a luscious, sweet tannic finish.