

2016 Petite Sirah Todd Brothers Ranch

History

Without question, this is one of the most voluptuous and sensuous Petite Sirahs we have ever made from this vineyard. The Todd Brothers Ranch, located outside of the town of Geyserville in the Alexander Valley, is an ideal site to grow intense, substantial Petite Sirah. The bright red rocky soil and the steep slopes of the vineyard make the vines struggle to survive, and the resulting grapes are jet-black and tiny. The resulting Petite Sirah is astonishingly intense, luscious, and complex.

Production

We harvested the Petite Sirah in ½ ton picking bins and sorted on a conveyor belt to pick out any less-than-perfect clusters on their way to the crusher. We fermented using the yeasts on the surface of the grapes to ferment the grape must. This native yeast method maximizes flavor, color, and complexity from the grapes.

The wine is very intense, dark, and complex, tasting very much like a wine from the Southern Rhone Valley of France. It should easily improve over 10 or more years and last for over 25 years of bottle age. A great wine for the cellar.

Production Notes :

Varietals

100% Petite Sirah

Appellation

Alexander Valley,
Sonoma County

Alcohol

14.8 % by vol.

Time in oak

14 months

Oak

French; 15% new
oak, 85% older oak

Production

75 cases, 750ml

Release date

September 1st, 2018

Optimum time for consumption

2018-2030



Tasting Notes :

Color : Purple-black

Aroma : Intense fruit aromas of blackberry, plum, cherry kirsh. Beneath the fruit, aromas of earth, coffee, chocolate, bacon, and licorice notes.

Taste : Beautifully intense cassis and blackberry fruit, balanced with a intense coffee and peppery spice. Surprisingly bright and crisp acidity highlights the fruit, which is followed by notes of earth, roasted herbs, chocolate, and black licorice. Quite viscous mouthfeel and long, persistent finish of blackberry, chocolate, and coffee.