DASHEE CELLARS

2018 Petite Sirah, Todd Brothers Ranch

History

The Todd Brothers Ranch, located outside of the town of Geyserville in the Alexander Valley, has been one of our favorite Sonoma County vineyards since we first started making wine from these grapes in 1998. It's an ideal site to grow intense, substantial Petite Sirah, since 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, concentrated, and tiny. The resulting Petite Sirah is balanced and lush, and yet also intense, structured, 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 vintage in 2018 was marred by fire and smoke in the vineyards, but luckily we had harvested before the fires appeared, so the wine is perfectly balanced. From the start, the wine was black, intense, and complex, tasting very much like a wine from the Southern Rhone Valley of France. One of the most supple Petite Sirahs made from this vineyard, it should easily improve over 10 or more years and last for over 20 years of bottle age.

Production Notes : Varietals 100% Petite Sirah

Appellation

Alexander Valley, Sonoma County

Alcohol 14.3 % by vol.

Time in oak 18 months

Oak

French; 15% new oak, 85% older oak

Production 79 cases, 750ml

Optimum time for consumption 2020-2040

Tasting Notes:

Color: Purple-black with reddish edges

Aroma: Blackberry, plum, black cherry. Subtle hints of minerals, coffee, chocolate, and licorice.

Taste: Blackberry and black currant fruit, balanced with an intense coffee and peppery spice. Supple and balanced, the deep fruit notes are followed by earth, thyme, chocolate, and black licorice. Silky texture on the palate and a long, persistent finish of blackberry, black cherry, chocolate, and coffee.

