



Grapes Certified Organic

Kent Rasmussen Winery

Petite Sirah 2001 Napa Valley

Harvest dates September 28th

Grape Source Leeds-Chavez Vineyards, Rutherford

Brix at harvest 23.8

Aging 23 months in 50% new, 50% once-used French oak barrels

Chemistry at bottling: pH: 3.76 Total Acidity: 6.1 grams/liter Alcohol: 13.88% Free Sulfur Dioxide: 26 ppm Total Sulfur Dioxide: 65 ppm

Bottling Date September 24, 2002

Notes: 2001 was about as good a vintage as ever happens for perfect Petite Sirah ripening. We had a long modestly warm summer and a dry fall that lingered on and on. The Leeds-Chavez vineyard is a classic “Rutherford Bench” vineyard with deep soils and lots of water-holding capacity for these old dry-farmed vines. It all added up to a wine with wonderful definition and depth.

Nose: Classic Petite Sirah—yet with structure. At first what hits you is the rich “grapiness” of the nose, and then a wonderful black pepper character pops up that then integrates into a medley of Petite Sirah scent . . . bramble-berry, reed-grass, tar, and cassis.

Mouth: Once again, black pepper is in abundance, but also tons of rich fruit—ripe blueberries and raspberries. As the wine washes into your mouth you will get a depth of mouthfeel that you don’t often find in wine. Layer upon layer of nuance flavors, nicely integrated with good oak warmth and balanced tannins. The wine is beautifully smooth with virtually no sharp points sticking out.

Kent Rasmussen
Petite Sirah 2001

91 Points

Wine Enthusiast

“Here is Petite Sirah at its best. Black and red cherry, ripe blueberry and mocha flavors are finished with toasty oak. Acidity is low, tannins are rich and complex”

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