



## **Esoterica**

### **Petite Sirah 2009**

#### **Rutherford, Napa Valley**

#### **Chavez-Leed Vineyard, *CERTIFIED ORGANIC GRAPES***

**Vineyard Source** Frank and Beth Leed's Vineyard in Rutherford

**Chemistry at harvest:** Brix: 25.8 pH: 3.85 Total Acidity 5.5 grams/liter

**Date of Harvest:** October 1, 2009

**Quantity Produced:** 437 cases (12 x 750ml)

**Date of Bottling:** November 2, 2011

**Barrels:** 12 months in 50% new and 50% one year old French oak

**Chemistry at bottling:** pH: 3.8 Total Acidity 5.5 grams/liter Alcohol: 13.88 Free Sulfur Dioxide: 29 ppm Total Sulfur Dioxide: 73 ppm

I have been making wine out of these wonderful grapes for 21 vintages now. Each year, the grower and I learn a bit more about how to grow the grapes more perfectly, and I learn a little more about how to make the wine better. This wine has been my favorite "pets" project for years and years now, and I never get tired of drinking the result! While Petite Sirah started out in France as a minor variety of the Rhone, it is no longer grown there and is only grown to a tiny extent, under the name "Durif", anywhere else in the world. One could say that Petite Sirah, at this point, is THE grape of California. Every winemaker that I know thinks of it as their favorite grape. What makes "pets" so good? Hard to say, it just is perfect-perfect fruit, perfect weight, and perfect structure, wonderful to drink young, even better to drink old. This wine is a winner. It is immense, it will take no hostages, it will sooth, it will please, and in the end you will be pouring out your other wines because they just don't satisfy you anymore...you will never want to drink anything but (this) Petite Sirah again!