



2016 Petite Sirah Pocai Vineyard Estate Grown Calistoga, Napa Valley

Varietal Composition:

91.5% Petite Sirah
4% Zinfandel
3% Lagrein
1.5% Merlot

Appellation:

Calistoga, Napa Valley

Harvest Brix:

25.3°B

Barrel Aging:

17 months in French oak barrels;
50% of which was new French oak

Harvest Date:

Sept. 9th - Oct. 6th

Finished Alcohol:

15.2%

pH:

3.80

Titrateable acidity:

6.2 g/L



Winemaking Notes:

We press off the Petite Sirah at dryness and barrel age in French oak for a period of 17 months. The wine is racked a little more rigorously over its life than some of our wines to allow the tannins to mature and body to develop with the additional exposure to air while racking. We bottle on the younger side to keep that vibrant fruit as bright as possible.

Vineyard Notes:

The Pocai Vineyard has been continuously farmed by our family for over 100 years, ever since Betty Ballentine's grandfather purchased it in 1906. Purchased with a pile of gold coins, Pocai Vineyard is the heart and soul of the Ballentine Family Estate. This vineyard is located on the southern edge of the Calistoga Appellation. The soil is Bale gravelly loam, the rockiest soil of our three vineyards, and the fertility of the soil is low, but the drainage is excellent and is perfect for growing powerful red grapes.

Tasting Notes:

Our 2016 Petite Sirah has aromas of cherry, boysenberry, a hint of olive and roses. There is a wonderful smell reminiscent of a dessert – maybe lemon cheesecake or something topped with caramelized sugar. Cherry liquor, chocolate and vanilla all dance across the palate while sipping this wine. Notes of clove and anise hint at the well-integrated oak. The entry of this wine is silky smooth while the weight builds as the wine slides across the roof of the mouth finishing showing off rich velvety texture. Flavors of cherry linger on the palate for a long time while the tannins finish with a bit of bittersweet chocolate and coffee.