



2014 Denier Handal Venturi Vineyard, Mendocino Petite Sirah

Winemakers: Dick Handal, Lucas Meeker and David Noyes (Consulting Winemaker)

- § Harvest dates: Sept. 15, 2014
- § Single Vineyard Designate: Venturi Family Vineyards, Calpella, CA, Mendocino County
- § In the Cellar: Fermentation in open top tanks with manual punch down 2 - 4 times a day
- § Length of fermentations: 3 day cold soak followed by 5-day active fermentation.
- § Oak Regimen: Aged in 2-year-old French oak barrels for 19 months.
- § Bottled Date: May 5, 2016 Unfined with a light filtration
- § Alcohol: 14.8%
- § pH: 3.6
- § Residual Sugar: Less than 0.1%
- § Varietals: 85% Petite Sirah, 10% Syrah, 5% Zinfandel

Our 2014 Denier Handal Petite Sirah is a full bodied, well-balanced wine that exhibits the best varietal characteristics of Petite Sirah. This is a balanced wine, its fruit flavors, tannin and acid all make this a wonderful vintage. As usual with this grape the first thing you notice is its brilliant, deep purple, glass-staining color shining like a jewel in your glass. You are then greeted by aromas of plums and blackberries with hints of spices and fine French Oak. Raspberries, black currants, blackberries, and black pepper are also detected in the initial flavors with some of us also tasting hints of black cherry, figs, cedar and other spices. The finish is long and enjoyable with hints of green apples. This is typical of our well balanced Petite Sirah. The Venturi Family Petite Sirah is dry farmed, brilliant, with bright fruit, and elegant with nice tannins that will allow it to age well. We always say there is nothing "Petite" about the Denier-Handal/ Venturi Family Petite Sirah.

Our website: www.denier-handalwines.com. Feel free to contact us directly at denierhandalwines@aol.com. If you plan to visit our area in Northern California please visit our tasting room, LOCALS, Geyserville, CA.