

## 2016 Salome Petite Sirah

**Tons Harvested:**

1.58 tons

**Cases Produced:**

75 cases

**Harvest Date:**

September 28<sup>th</sup>, 2016

**Bottling Date:**

February 26<sup>th</sup>, 2018

**Fermentation and aging:**

De-stemmed to tank and allowed to cold soak for 6 days before fermenting. Only native yeasts were used. Total time in tank was 22 days. The free run was drained and transferred to French Oak barrels (67% new). Malolactic occurred naturally in barrel. The wine was aged for 15 months in barrel and racked gently before bottling. The wine was bottled without fining or filtering.

**Chemistry:**

pH: 3.92

TA: 5.8

Alc: 14.1%

RS: dry: 0.01 %

**Vineyard:**

The grapes for this wine come from Landy vineyard, a steep hillside vineyard high above the Russian River off of Sweetwater Springs road which is in the Russian River AVA. The soils are very well drained and consist of a thin clay loam soil surface over fractured bedrock. The Petite Sirah vineyard sits at the top of the ranch at almost 1000ft elevation and has sweeping views of the Russian River Valley. At this elevation, the vineyard rises above the fog and gets full sun during the day and cool ocean breezes every afternoon during the growing season.

**Description:**

The 2016 Landy Vineyard Petite Sirah is a Inky, plush wine bursting with dark fruit, cedar wood, spices, licorice and leather. The aromas and flavors build effortlessly to a round, long lasting finish imbued with the essence of graphite, flowers, cassis, minerals and crushed rocks. This is an dark, but supple wine loaded with depth and layers of flavors. In 2016 the vintage turned out to be another blockbuster vintage. The yields in 2016 were very low throughout the North Coast. The grapes from Landy vineyard had very small berries and clusters which blessed us with intense fruit. The wine was aged in 67% New French Oak for 16 months. It was bottled un-fined and un-filtered. It should age gracefully for several decades as great Petite Sirah can.