



2017 Petite Sirah, Mendocino, California

Winemakers: Lucas Meeker, Dick Handal and David Noyes, consulting winemaker

Harvest dates: October 2, 2017

Appellation: Venturi Family Vineyards, Calpella, CA Mendocino

In the Cellar: Cold soaked then fermented in open topped tanks with manual punch downs daily

Aged 25 months in new and neutral American and French Barrels

Bottled Date: August 30, 2019 . Unfined with a light filtration

Alcohol: 14.4%

pH: 3.24

Residual Sugar: Less than 0.1%

Varietal: 100% Petite Sirah

Farming: These grapes are organically grown and dry farmed on soils of rocky, medium clay. It is the dry farming that brings intensity to this beautiful wine.

Tasting notes:

Our 2017 Denier-Handal Petite Sirah is a full bodied, well-balanced wine that exhibits the best varietal characteristics of Petite Sirah. This is a very impressive wine. Great fruit concentration for such a tannic wine, deep blackberry and raspberry notes. We found the layers of flavor impressive and very typical of Petite Sirah. It's big but not drying. The lower sugar at harvest is a good thing and really helped build the flavors of the wine. Full bodied but not heavy, floral and fruity with a long finish. This is great now and will age for years to come.

Visit our tasting room, LOCALS, in Geyserville, CA. Feel free to contact us directly at handalfamilywines@gmail.com or visit website: www.denier-handal.com