



2018 Petite Sirah, Mendocino, California

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

Harvest dates: October 2018

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: September 2020 . Unfined with a light filtration

Alcohol: 14.8%

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 2018 Denier-Handal Petite Sirah is a full bodied, deep purple inky well-balanced wine that exhibits the best varietal characteristics of Petite Sirah. 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. 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](mailto:handalfamilywines@gmail.com) or visit website: [www.denier-handal.com](http://www.denier-handal.com)