

ESTATE



GUSTAFSON  
FAMILY VINEYARDS

## 2015 ESTATE PETITE SIRAH

**Harvest:** September 14th, 2015

**Vineyard Block:** East Ridge Block

**Planted:** 2004

**Aspect:** Gentle north sloping hillside

**Soil:** Hugo Loam

**Rootstock:** St. George

**Clone:** 03

**Blend:** 100% Petite Sirah

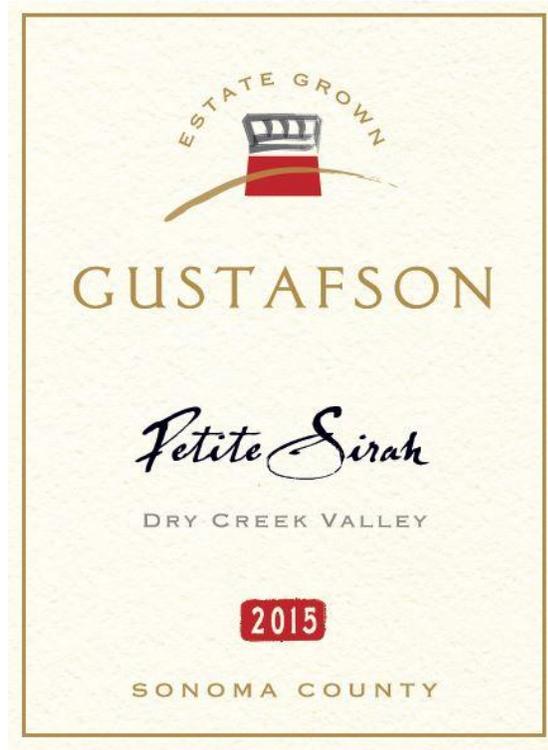
**Aging:** 18 Months – 55% new oak  
40% French, 15% American

**Alcohol:** 15.2%

**Total Production:** 221 cases

**Release Date:** Fall 2017

**Retail:** \$32.00



### Vintage Notes:

The 2015 vintage was the fourth, and most brutal, year of the current California drought. An extremely dry and warm winter lead to the earliest bud break on our records, our vines started the growing season on February 10th, a full month earlier than normal. Warm weather in January and February was followed by a cool spring which delayed flowering and led to poor berry set. The overall effect was therefore a lighter-than-average crop. This lighter crop, coupled with an early start to the growing season, precipitated the earliest harvest on record. The wines of the 2015 vintage will be marked by small production volumes of tremendous quality.

### Winemaking Notes:

Harvested three full weeks earlier than most years, on September 14th, our petite clusters came to the crush pad fully ripe and tasting delicious. Smaller than average berry and cluster size pushed overall per acre tonnage to the lowest levels ever from our East Ridge site. This small and extremely concentrated harvest exhibited classic qualities of dark plum notes paired with chewy tannins. Following a swift fermentation with daily delestage the wine went dry and was barreled down in early October. Our barreling program was ramped up slightly this year owing to the concentrated nature of the wine and our desire for firm but approachable tannins.

Tasting Notes: Our 2015 Petite Sirah features a delicately perfumed nose with notes of toffee, luscious blackberry, bay leaf, and the aromas of a sun-warmed herb garden. For such a full-bodied wine, the 2015 has a welcoming silkiness on the palate thanks to its time spent in new oak. Flavors of blueberry pie, violets, ripe plums, and forest mushrooms combined with a certain resinous quality make for an opulent wine well-suited to a rich Boeuf Bourguignon, barbecue, or a meaty pasta dish.