

# OPTIMA

## *2016 PETITE SIRAH DRY CREEK VALLEY*

The 2016 vintage was produced from fruit grown on the western side of Dry Creek Valley, 200 feet above the valley floor. This appellation has a diversity of microclimates and soil variations, which enables it to accommodate many different grape varietals. Petite Sirah ripens beautifully in the warm northern section of the region and gathers much complexity due to the soil composition. Harvested on

### *Winemaking*

Harvested on September 25, 2016, at 25.5 degrees brix. The fruit was gently crushed and destemmed, and fermented 10 days to dryness in small one ton fermenters. Following pressing, this wine was clarified naturally by settling and then moved to small oak cooperage where it aged for 15 months. We used a blend of new and one-year-old French Oak barrels to both enhance and complement the wonderful berry aromas.

### *Tasting Notes*

Our Dry Creek Valley Petite Sirah is a big dense, full-flavored rendition of one of Sonoma County's most scarce and special red wine grapes. Its blackberry and blueberry aromas are balanced by rich sweet oak and vanilla. Elusive blue fruit takes on layers of flavors and spice in the glass, becoming densely mouth-coating and intensely rich on the finish. The berry fruit is integrated seamlessly into a lush background of youthful tannins, with the flavors blending together in a rich, broad, big mouth filling long finish. With proper cellaring this wine age beautifully.

Appellation:	Dry Creek Valley
Blend:	100% Petite Sirah
Barrel Aging:	16 Months
Alcohol:	14.9%
pH:	3.70
RS:	None

