



2017 QUIXOTE PETITE SIRAH

Stags Leap District



THE VINTAGE

The year began with abundant rainfall that refilled reservoirs and replenished soils. California had been amidst a five-year drought that affected vintages prior to 2017. Spring weather was mild, resulting in extended flowering in some areas with little shatter. Vines were vigorous thanks to the winter rains. A freak hailstorm passed through quickly in June causing isolated damage. Three heat events, including one over Labor Day weekend, kicked harvest into high gear, dehydrating some grapes by early September. Cool weather arrived immediately afterward, allowing sugar levels to return to normal. Most late-ripening red grapes continued to hang on the vine and were picked over the next few weeks.

TASTING NOTES

The 2017 Quixote Petite Sirah fills the glass with a beautiful dark inky appearance. Blueberry, blackberry, and cassis greet you at first followed by notes of roasted meat and blackberry pie. Dense fine-grained tannins play across the entire palate. A smooth, lengthy finish highlights the dark fruit and elegant acid structure.

Recommended pairing: Aged Gouda, Blue cheese, Brisket, Pulled Pork, BBQ

TECHNICAL

WINE MAKER: Philippe Melka

ALCOHOL: 14.4%

pH: 3.70

TA: 5.7 g/L

HARVEST DATES: Sept. 25 - Sept. 29, 2017

BOTTLING DATE: June 6, 2019