



2017 QUIXOTE PETITE SIRAH

Stags Leap District



THE VINTAGE

The year began with abundant rainfall that refilled reservoirs and replenished soils. Spring weather was mild, resulting in extended flowering in some areas with little shatter. Vines were vigorous thanks to the winter rains. Three heat events 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.

VINIFICATION & AGING

Heavy pump over regimes during fermentation led to massive amounts of extraction, giving the wine layers of complexity. After primary fermentation was complete, the juice remained on the skins for up to 30 days of extended maceration to resolve the tannin structure. The wine was then drained to 100% French oak (70% new) barrels utilizing a mix of Bossuet, Taransaud, Sylvain, Artisan, Ana Selection and Orion coopers. The wine rested on the lees for 6 months before racking in early April. Barrel aging lasted 20 months before bottling.

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.

TECHNICAL

ALCOHOL: 14.4%

pH: 3.70

TA: 5.7 g/L

HARVEST DATE: September 25 - 29

BOTTLING DATE: June 6, 2019

BLEND: 100% Petite Sirah