



## 2015 QUIXOTE PETITE SIRAH

Stags Leap District



### THE VINTAGE

The 2015 growing season started with unseasonably warm temperatures in the late winter and early Spring. This resulted in an early bud break and bloom. Colder temperatures in May (during the peak of bloom) caused uneven fruit set, which ultimately resulted in a much smaller crop.

### 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

Delightful cigar box, cocoa, coffee and smokey aroma join a mouthfeel of velvety, bold tannins. Flavors continue with savory, tobacco, anise and toasted oak.

### TECHNICAL

ALCOHOL: 14.6%

pH: 3.83

TA: 5.9 g/L

HARVEST DATE: September 4 - 10, 2015

BOTTLING DATE: June 12, 2017

BLEND: 100% Petite Sirah