



## 2016 QUIXOTE PETITE SIRAH

Stags Leap District



### THE VINTAGE

The 2016 California wine grape harvest was early, with a mostly normal yield of exceptional quality fruit. Although the growing season got off to a very fast start, it was a relatively even growing season following unexpectedly cooler August temperatures that pushed harvest back to closer to normal harvest dates. The entire ripening season enjoyed cooler than average daytime highs and cold nights - perfect for producing wines full of complexity.

### 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

Aromas of blackberry, cloves, herbs and roast duck compliment the soft tannin profile with flavors of dark fruits, black currant and forest floor. This wine is powerful with a medium density body and a hint of bitter cocoa on the finish.

### TECHNICAL

ALCOHOL: 14.4%

pH: 3.86

TA: 6.2 g/L

HARVEST DATE: September 19 - 23

BOTTLING DATE: June 12, 2018

BLEND: 100% Petite Sirah