



# MADRÓNÁ

## Petite Sirah – Signature Collection

It's not often that we make a varietal Petite Sirah. Traditionally, we use it for blending where it contributes dense cherry characters, great structure and dark black color to our supple Zinfandels. However, every once in awhile, our Petite Sirah has such great mouthfeel and fruit that we feel obligated to set some aside in order to bottle on its own. My selection of barrels is paramount in highlighting what we feel is the most important aspect of any Petite Sirah—the balance between tannin and ripeness. And with Petite Sirah, that is not easy to do!

## The Vineyards

Planted originally to Cabernet Sauvignon (own-rooted) in 1973, we grafted in a one-acre block of Petite Sirah (1994) in an unusually weak portion of the vineyard. The relatively low vigor of the vineyards coupled with the deep Aiken-Clay soils and the slight westerly exposure consistently produces a Petite Sirah with finesse and elegance. The open canopy of these vines means little or no leaf removal is necessary, and the resulting crop (2 tons/acre) has had ample sun exposure. Smaller clusters and berries give that classic inkiness for which the variety is famous, but the tannins achieve a maturity without the grapes ever being overripe.

## The 2009 Vintage

Balance. The hallmark of this Petite Sirah is balance! Of course the wine is inky black with no possibility of being able to see through it (it is Petite Sirah!). Unfiltered and unfined, its purity is unquestionable. But it's still the balance that sets this Petite Sirah above the rest! The aroma is filled with a cornucopia of cherry characters layered evenly upon a foundation of cedar spice and American oak. The palate follows in step with more black cherry fruit from the forefront, opening into a rich mid-palate of raspberries and currants. The finish lingers with freshly roasted coffee and a hint of plum. And although the youthful tannins are there, never once did I question tasting this wine again simply to experience its balance. Now that's Petite Sirah

## Suggested Food Pairings

Once again, garlic seems to be the item of choice with one of our wines. Not unlike the Nebbiolo, the tannins of this Petite Sirah integrate into the garlic (whether in a salad or on a rub). And think braised short ribs too for a healthy alternative to salad (at least on opposite day!).

## Facts

Appellation: El Dorado

Estate Grown

Blend: 88.7% Petite Sirah, 6.8% Syrah, 2.2% Zinfandel, 1.8% Malbec, 0.5% Cabernet Sauvignon

Fermentation: An open top fermentation with manual punchdowns, fermenting 18 days on the skins

Aging: 13 months in neutral and 10% new American oak barrels

Bottled: January 19, 2011

Alcohol: 14.5%

pH: 3.58

TA: 0.53g/100ml

Residual Sugar: 0.05%

Production: 148 cases

Suggested Retail Price: \$24.00

P.O. Box 454, Camino, CA 95709 2560 High Hill Road Camino, CA 95709 Phone (530) 644-5948 Fax (530) 644-7517

[MadrónaVineyards.com](http://MadrónaVineyards.com)