

# 2013 Tom Eddy Petite Sirah

# Harvest Information:

Varietal: 100% Petite Sirah

Appellation: Calistoga, Napa Valley

Vintage: 2013

Harvest Date: September 19th

#### Ranch Breakdown:

Meyer Family Vineyard, Calistoga

### Winemaking Information:

Fermentation: ICVD8O yeast @ 80-84F in Stainless Steel Fermenter

Malo-lactic: Vinaflora strain ML bacteria BBL age: 22 months, 227 liter barrels

Primary Coopers: Taransaud, Alain Fouquet, Vicard

Barrel Type: 100% French oak

#### Finished Wine:

Alcohol: 14.9% Acid: 6.9 g/L pH: 3.56

Production: 76 cases

#### Harvest Notes:

Another year of drought with some of the lowest recorded rainfall in January and February lead to early bud break and an earlier than normal harvest. Heat waves in late June and early July were balanced by perfect ripening weather at the end of July and early August. Cold nights, foggy mornings and warm days throughout the end of July and early August gave old vine Petite Sirah vineyards exactly what they needed to produce wines with big bold structure, concentrated flavors and nuanced complexity making 2013 one of the best vintages in recent memory.

# Tasting Notes:

The 2013 Tom Eddy Petite Sirah is the first of its kind. We discovered a local Calistogan with a special family owned vineyard that was producing Petite Sirahs with the extraordinary qualities we seek out for our single vineyard reserve wines.

Exploding out of the glass are aromas of berries and cream. Luscious blueberry with a hint of vanilla gives this wine classic Petite Sirah aromatics with subtle hints of tobacco and leather adding nuance and complexity. As the wine opens up in the glass, floral notes permeate and commingle with the wine's already complex bouquet. Upon first sip, these aromas are reiterated, while velvety yet powerful tannins blanket the palate with an enticing and long-lasting mouthfeel. The generous tannin and lip smacking acidity of the wine ensure that this offering will age beautifully for decades to come. Cheers!