

2022 Petite Sirah

Fair Play
El Dorado, CA



Wine Specs

85% Petite Sirah
10% Cabernet Sauvignon
5% Mourvèdre
14.7% alcohol
124 cases produced
\$40 per bottle

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Tasting Notes

This petite sirah has a bright garnet hue and enticing aromas of fresh blackberry and raspberry with hints of peppery spice. On the palate the tannins are full but welcoming with lingering cinnamon spice and dark chocolate flavors. Pair with BBQ this summer or let it sit and develop in your cellar for pairing with bold flavors in any season.

Winemaking Notes

This petite sirah was crafted from two separate lots from select vineyards in the Fair Play AVA. Both of these lots were fermented using yeast that encourages expressive fruit flavors and were punched down (pushing the berry skins to the bottom of the vat) 3 times per day to allow for the wonderful extraction of color and tannin inherent in petite sirah. After fermentation, these two lots of petite sirah were blended carefully to achieve the approachable profile we wanted for this wine. The wine was then aged in a blend of American and French oak to achieve further complexity. Prior to bottling we blended in just a touch of cabernet sauvignon and mourvèdre to perfect this wine.

Aging

Aged in a mix of American and French Oak for 18 months.

This wine will age wonderfully until 2030 or so, becoming smoother as it ages.

Food Pairing

On your charcuterie board, pair with hard cheeses like aged cheddar, gouda, or parmesan and Spanish chorizo. Pair with bold cuts of meat and big juicy BBQ flavors. Try it with Chili con carne, rich pasta dishes like a meaty lasagna or pasta with hearty ragu, or meatloaf. Molé is known to pair well with petite sirah due to its deeply rich spiced chocolate flavors. For vegan or vegetarian pairings we recommend stuffed bell peppers, eggplant parmesan, lentil stew, and mushroom risotto.

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