

# Twisted Oak



PETITE SIRAH

## 2007 Calaveras County Petite Sirah

“It’s Merely Hugel!”

### TASTING NOTES

**Massive** aromas of black cherries, blueberry, with a touch of cocoa and coffee (cafe mocha anyone?) - along with **humongous** flavors of sour cherries and cloves - leading to a **ginormous** finish of cherry, anise, and coffee! **Petite? Snort!**

### PRODUCTION NOTES

This Petite Sirah comes from the **Tanner Vineyard** right here in our own little valley. The vineyard has a gentle south-facing slope with very shallow soils and great (sometimes too great) **drainage**. This allows us to better control the irrigation, although with soils this shallow, we are often giving this vineyard much more water than other Calaveras sites.

Upon reaching the winery, the fruit was crushed leaving roughly 30% of the berries uncrushed and intact. After a brief 48 hour cold-soak on the skins, the fermentation was started. The skins were **punched down** 4 times daily in the earlier stages of fermentation, reducing to 2 times per day in the latter stages. The fresh wine was pressed off of the skins prior to the completion of fermentation and finished out the ferment in 40% new American oak and 60% neutral oak casks. The wine aged in barrel for 18 months before being racked out and prepared for bottling with no fining and minimal fermentation..

### TECHNICAL NITTY GRITTY

#### Varietals & Vineyards:

100% Petite Sirah from Tanner Vineyard

#### Harvest Date:

October 6th, 2007

#### Oak Program:

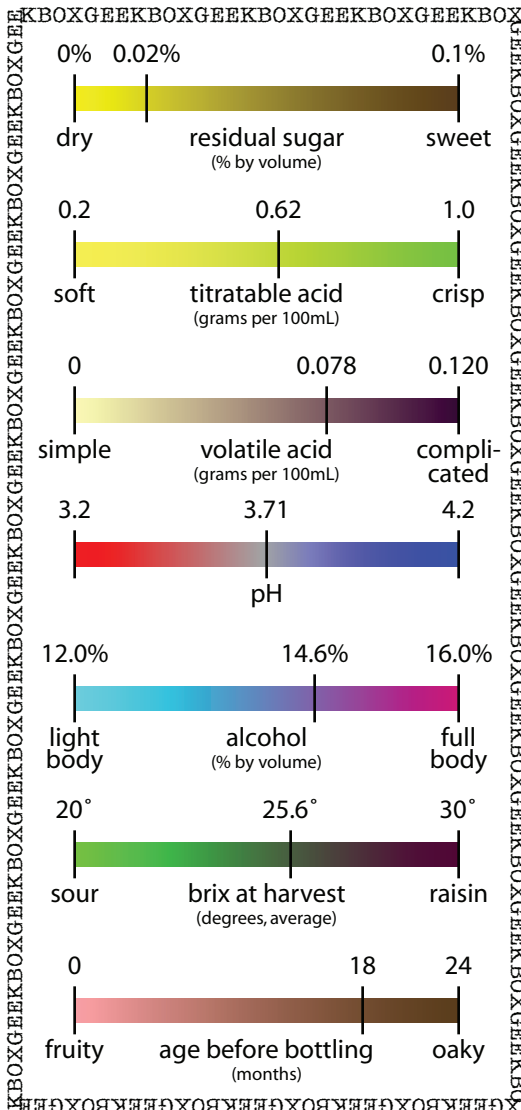
40% new American oak  
60% neutral oak

#### Food Pairings: Steak and Eggs!

any grilled meat, even SPAM! or bacon... mmmm, bacon...  
and of course french toast and custard donuts... mmmm, donuts...

500 cases bottled

Suggested Retail Price: \$24



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