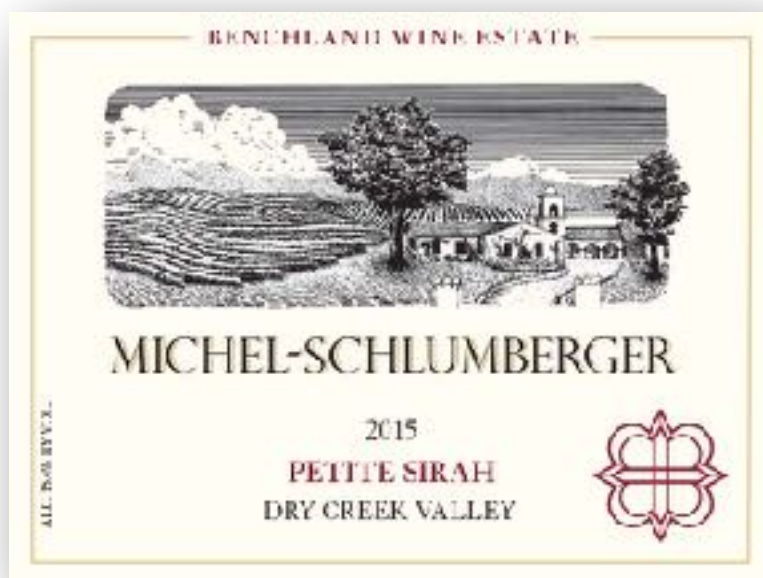


Michel-Schlumberger

2015 **Petite Sirah** Dry Creek Valley



Varietal Composition: 100% Petite Sirah

The Vineyard: This very limited production Petite Sirah is made from a small hilltop block overlooking our benchland vineyards.

Vintage: Moderate temperatures with no appreciable rainfall throughout the ripening season allowed the grapes to fully develop exceptionally concentrated flavors.

Harvest: September 16th, 2015 Average brix: 27.6 pH: 3.59 TA: 0.61 g/100ml

Fermentation: The grapes were crushed into small fermenters. After cold-soaking for three days to extract rich color, the must fermented on the skins for three weeks to obtain a richly extracted wine.

Cooperage / Aging: The wine was aged for 18 months in French oak barrels (20% new).

Sensory Notes:

Color: Deep ruby

Aromas: Dark plum and berry

Palate: Intense and rich dark plum flavors, very lush mouthfeel with a long fruit finish.

Bottling Date: April 26th, 2017

Cases Produced: 94

Final Technical Info: pH: 3.79 TA: 0.54 g/100ml Alc: 15.4%