

Carol Shelton

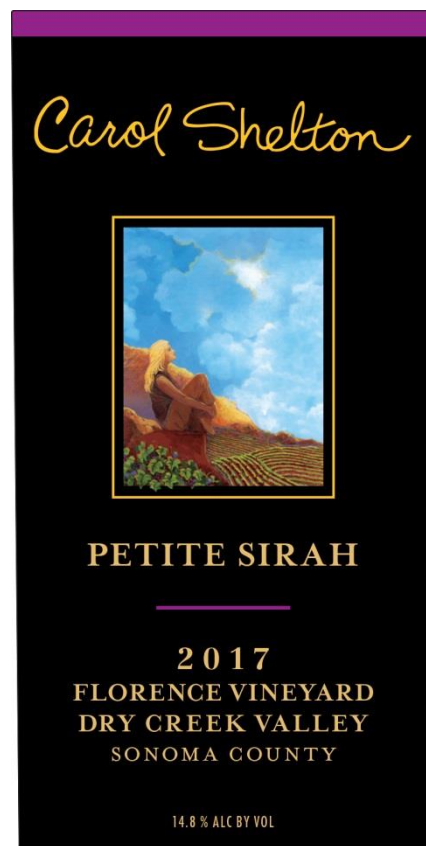
2017

FLORENCE

Petite Sirah

Florence Vineyard, Dry Creek Valley

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| Winemaker's Tasting Notes: | Inky blue-purple in color, sweet black razzberry jammy fruit—yum! Dark chocolatey oak spice, bright acidity but very juicy-supple, bit of warm vanilla at finish, structured tannins for aging. |
| Harvest Date: | October 2, 2017 |
| Average Brix at Harvest: | 26.5°Brix post soak |
| Average TA/pH at Harvest: | 0.50 gm/100ml pH: 3.52 |
| Fermentation Characteristics: | 5 day cold soak, fermented in 0.8-ton T-bins (2 yeasts) & punched down by hand <u>once</u> daily (usually 2x/day but Tubbs Fire cut access) 14 days total on skins |
| Cellar Storage/Aging: | <u>31 months</u> in oak barrels--- 50% new American 50% 1-yr-old American |
| Alcohol: | 14.8% |
| Total Acidity: | 0.68 gm/100ml |
| pH: | 3.38 |
| Varietal: | 96% Petite Sirah 4% Carignane |
| Appellation: | 96% Florence Vineyard, Dry Creek Valley |
| Cases produced: | 223 cases |
| Bottling Date: | May 29, 2020 |
| Release Date: | February 1, 2021 |



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