



WINE CELLARS

TASTING NOTES:

This Petite Sirah, always a favorite amongst fans of 1850 Wine Cellars, has a characteristically very deep, dark color. It is richly aromatic and flavorful, with concentrated blackberry aromas balanced with vanilla, fresh tobacco or herbs, and black tea. The bold fruit flavors carry to the palate where they are balanced by a round plum cake background profile and big, lush tannins.

WINEMAKING NOTES:

We picked these grapes at the peak of ripeness and fermented with Rhône yeast to maximize the berry and dark fruit aromas. We allowed this bold wine to age a bit longer than most of our wines, because it was so big and needed time to develop. This wine will continue to age another 6 to 8 years from its release in the winter of 2024.

AGING:


Aged in 40% new American oak, 40% new French oak, and 20% neutral oak, the classic 1850 Wine Cellars aging profile, for a total of 32 months to allow the tannins to soften.

FOOD PAIRING:

A bold Petite Sirah like this calls for richly flavorful food pairings that can balance it and not be overpowered by it. It classically pairs with red meats but also with exotic flavors. The complex and rich flavors of Chicken Molé make it a consistently good pairing with Petite Sirah. Other richly seasoned dishes will pair well. Come to our release party to taste Chef Lisa Scott's Truffle and Smoked Gouda pasta with Beef Tenderloin paired with this wine.

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2020
Petite Sirah
Mabera Vineyard,
Amador County



WINE SPECS

95% Petite Sirah
5% Zinfandel
13.5% alcohol
118 cases produced
\$36 per bottle