

FREEMARK ABBEY



NAPA VALLEY

**2005
PETITE SIRAH**

Napa Valley, California

Deep dark opaque ruby. Beautiful aromas of dark fruit like blackberry, black cherry, and blueberry, are coupled with toasty oak, and spices hinting of black pepper, sage, aromatic cedar, coffee and chocolate. There is a great depth of flavor, reminiscent of black fruits with hints of spice and sweet oak. The mouthfeel is very full bodied, with great texture; voluptuous but elegant at the same time. This wine begs to be paired with pepper corn filets or a good old Italian spaghetti.

DIRECTOR OF WINEMAKING

Ted Edwards

WINEMAKER

Tim Bell

GROWING SEASON NOTES

“Hang time” is the buzzword for grapes from this vineyard in 2005. Sugars climbed steadily until about August 31st, and then stalled for the first two weeks of September. We didn’t mind—we were looking for a slow ripening period that would give the vines plenty of time to develop the fruit component and soften the acidity. We picked 10 tons on October 8th, and followed with another 5 tons to finished on October 12th...our patience was nicely rewarded.

VARIETAL PERCENTAGE

100% Petite Sirah

HARVEST DATES AND SUGAR

10/8/05 - 10/12/05 at 26.0° Brix

VINEYARD DETAILS

Vines range in age from twelve to thirty-three years. Alluvial and rocky loamy soils.

FERMENTATION

Stainless steel for 6-8 days at 68° - 88° F with 7-9 days skin contact; pumpovers or punch downs twice a day.

ALCOHOL

14.5%

pH

3.4

ACID

0.67 g/100mL

RESIDUAL SUGAR

Dry

AGING

15 months in 60- gallon American and French oak barrels

NUMBER OF CASES PRODUCED

200 cases

BOTTLING DATE

July 2007

APPROX. RELEASE DATE

March 2009

CALIFORNIA RETAIL

PRICE AT RELEASE

\$30

LIFE SPAN IN PROPER CELLAR

10 - 20 years