

# Petite Sirah 2020



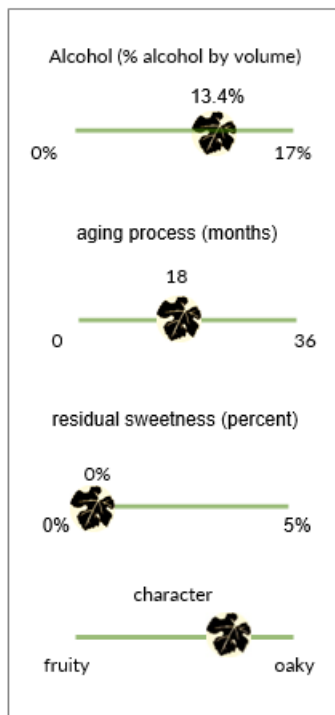
## WINEMAKER NOTES

Petite Sirah (“peh-teet sir-rah”) originated in the 1860s. It was discovered by French Botanist Francois Durif who named the grape after himself. It is rumored that the Durif grape accidentally made its way to California with some cuttings of Syrah vines. Not knowing what type of grape it was, it was given the nickname Petite Sirah and quickly gained in popularity. DNA testing has since proven that the Durif/Petite Sirah is a cross of Syrah and Peloursin.

## TASTING NOTES

This Petite Sirah has a deep ruby color. Swirling it in the glass reveals hints of purple in the wake and on the lingering legs. Aromas of butterscotch, wild cherries, almonds, and tea leaves fill the glass. The first sip is filled with flavors of dark plum and blueberry. Subsequent sips reveal notes of sweet tobacco with rich tannins and cherry on the finish.

## TECHNICAL NOTES



### Varietals & Vineyards:

100% Petite Sirah from Jlor Vineyard, Burleson TX

### Harvest Date:

August 14 & 15, 2020

Brix: 26.2

### Aging:

18 months in American and French oak

Bottled March 11, 2022

### Food Pairing

Pair this Petit Sirah with goat cheese with honey, baba ganoush, rosemary and garlic pork tenderloin with red wine sauce, ribeye steak with mushrooms, dark chocolate covered almonds.