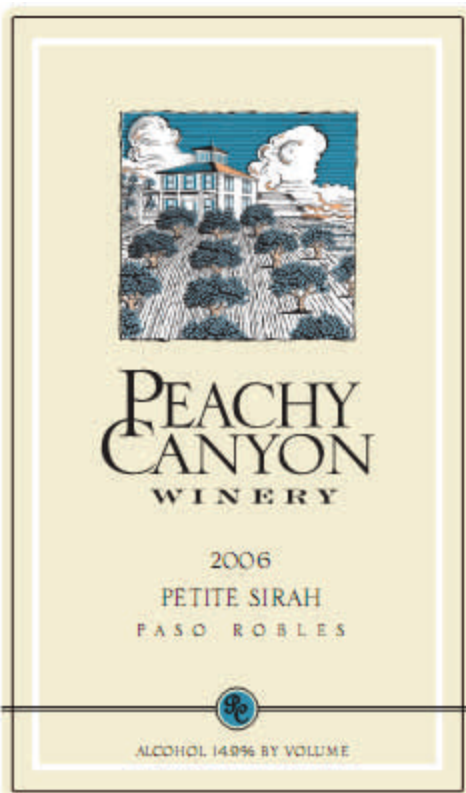


# PEACHY CANYON WINERY

## 2006 Petite Sirah



**Vinification:** This was one of our first wines that we made through the blending of different varietals and different cooperages. We kept the new barrels in each lot separately from the neutral barrels. This allowed us the ability to blend in the exact amount of wine with new oak flavors and aromas. We could also choose which of the barrel builders we liked the best. This method provided us with 9 different Petite lots to work with. We first hand picked, destemmed and fermented. After primary fermentation we soaked the juice on the skins for another 6-8 days before we basket pressed the fruit. The basket press gives us clean and not overly aggressive tannins from being squeezed too hard. Multiple trial blends create a wine that is big and full but is drinkable now or ready to age gracefully.

**Tasting Notes:** The visual appeal of this dark purple wine fills your glass with depth and is accompanied by aromas of fresh leather and tobacco, layered by hints of vanilla. The elegant tannins and full bodied mouth feel melt into an array of different flavors. Enjoy the graciousness of this wine or lay it down for 5-7 years.

**Appellation:** Paso Robles

**Composition:** 94.2% Petite Sirah, 2.9% Cabernet Sauvignon, 2.9% Sangiovese

**Vineyard:** Steinbeck Vineyard, Torgesson Vineyard, Old School House Vineyard, Russel Family Vineyard

**Technical Information:**

Alcohol: 14.9%

Harvest Brix Ave.: 24.5-25.6

Res. Sugar: .047

Harvest Dates: 9/29/2006-11/7/2006

Bottling Date: 7/2/2008

Case Production: 990

Suggested Retail: \$26

Distribution: Tasting Room & Wholesale

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