

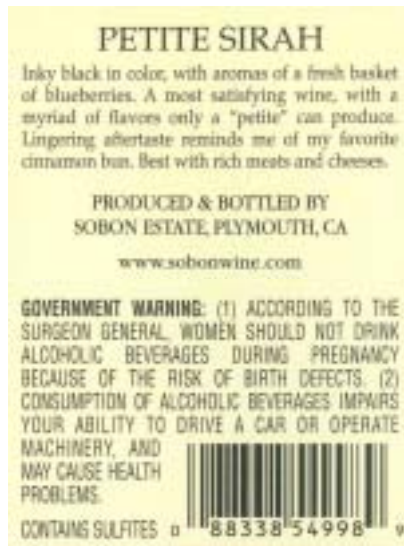
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# 2008

# ReZerve® Petite Sirah

## Winemaker Notes

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### DESCRIPTION

This is a grape that is normally used for blending, because of its deep color and heavy tannins. It is a very difficult grape to grow and vinify when grown in the foothills, but in Lodi and the Delta it acts like a completely different grape. The result is a marvelously fruity, rich and satisfying wine.

### FOOD PAIRING

Serve with grilled meats or beef with rich sauces dish like braised short ribs.

### SPECIFICATIONS

76% Petite Sirah  
24% Zinfandel

Fermentation: 11 days, max temp 79°, Fermirouge yeast, Aged 14 months in French and American oak, 1 and 2 years old.

Total Acid: 6.7 gm/l  
pH: 3.68  
Alcohol: 14.6%

### BOTTLED DATE

March 15, 2010 – 199 cases, 750 ml

### RELEASE DATE

April 5, 2010