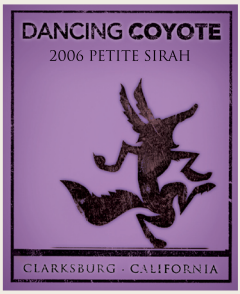
DANCING COYOTE WINES



2006 Petite Sirah

Appellation: 100% Clarksburg, CA
Grapes: 100% Petite Sirah
Alcohol: 14.5% Alc. by Vol.
Residual Sugar: 0.03 g/100mL (%)
pH: 3.77
Total Acidity: 5.2 g/L as Tartaric Acid
Harvested: September 2006
Brix at Harvest: 25.5 Brix Average
Bottled: April 2008
Production: 2,158 cases

Taste: This wine is in no way petite – it's big, inky and luscious. With baked blackberry and spicy smoked hickory, there is no shortage of flavor. It has the perfect mouth feel of chewy tannins, yet finishes surprisingly smooth for a Petite Sirah.

Food Pairings: Great with prime rib, grilled steaks, barbequed ribs, or even burgers. Seek out its wild side by pairing it with game, such as deer, elk or buffalo. Enjoy it at the end of the meal with rich, dark chocolate or a luscious berry dessert.

Viticulture Notes: The Clarksburg appellation is known for producing top quality Petite Sirah, mainly due its ideal climate for this varietal. As the Sacramento Valley heats up during the day, it pulls in the maritime breezes from the bay, which allows warm summer days and cool evenings. We take special care in all aspects of our grape growing from deficit irrigation, to precise pruning techniques to handpicking at harvest.

Winemaking Notes: Grapes were handpicked, then de-stemmed and crushed in a temperature controlled tank. The grapes were cold soaked for 48 hours and then were inoculated with yeast. The wine was pumped-over several times a day until the end of fermentation, where the wine had an additional time of extended maceration. After pressing, the wine was transferred to oak barrels for 10 months of aging.

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