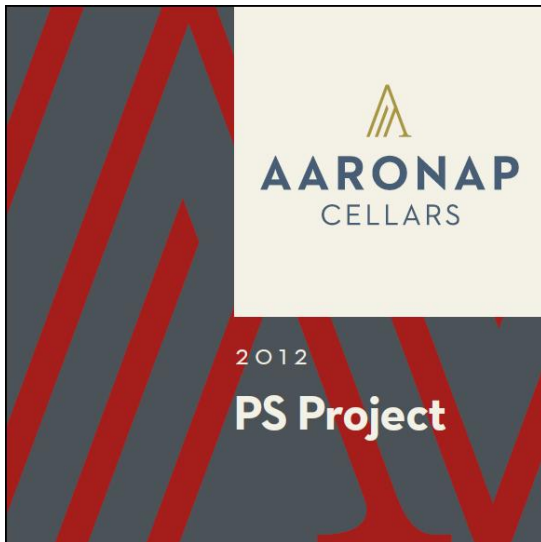


AARONAP CELLARS

2012 PS PROJECT



Wine Summary:

Petite sirah is one of winemaker Noel Powell's favorite grape varieties, but it has gotten a bad rap in the wine world for being overly fruity and tannic. One of Noel's pet projects (get the name?) is to re-introduce the world to petite sirah and showcase the varietal's beauty and flavor.

This vintage is an elegant and seductive blend of petite sirah and cabernet sauvignon from the Suisun Valley in northern California. Just to the southeast of Napa Valley, moist evening breezes from the San Pablo bay cool the Suisun Valley and provide an elongated growing season where petite sirah can flourish in the clay loam soils and reach its fullest potential.

Tasting Notes:

Aromatic notes of black cherry, blackberry, vanilla, cocoa, & eucalyptus partners with a fine tannin structure and broad mouthfeel that seductively teases your taste buds. A wine made to pair with grilled meats during a summer cookout or an elegant beef bourguignon on a chilly winter's evening.

Technical Data:

Varietal Composition: 75% Petite sirah / 25 % Cabernet Sauvignon

Appellation: American

Vineyards: Lanza Vineyards, Suisun Valley, CA

Aging Protocol: 9 months in a mixture of French, American, & Hungarian oak barrels. Bottled aged for an additional 9 months.

Alcohol by volume: 14.5% *pH:* 3.76 *Residual sugar:* Dry *Production Volume:* 470 bottles

Vintage and Production Notes:

After several consecutive years of challenging vintages in Northern California, 2012 brought welcome relief in the form of a mild spring followed by warm summer days that encouraged a long slow ripening. After destemming, both varieties underwent long, cool fermentations using RP-15 or BM45 yeasts. Aged separately in barrels, the final blend was made 4 weeks prior to bottling. This wine is unfinned and unfiltered so sediment is likely to form in the bottle during aging.