

AARONAP CELLARS

2013 PETITE SIRAH “ALLIAGE”



Wine Summary:

An alloy is more than the sum of its elements with individual characteristics combining to form a unique new metal. Our flagship wine *Alliage* similarly combines Petite Sirah, Syrah, and Cabernet Sauvignon to form a full-bodied wine that is so much more than the sum of its parts.

Tasting Notes:

Inky dark in color and brimming with aromas of black cherry, blackberry, vanilla, & cocoa with gripping tannins on the luscious lingering finish.

Food Pairing Suggestions: Braised beef, slow-simmered pot-roast, BBQ ribs, steak, or hearty lasagne.

This wine screams for a hearty rich meal.

Technical Data:

Varietal Composition: 75% Petite sirah / 17% Syrah / 8 % 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: 14.0% *Residual sugar:* Dry *Production Volume:* 584 bottles

Vintage and Production Notes:

The 2013 vintage gave early hints to the coming water crisis. Early healthy winter snows were followed by some of the lowest rain totals seen in recent history. Warm spring weather resulted in early bud break to start the season. The warm summer resulted in a harvest that was almost 2 weeks earlier than normal. The petite sirah in the Suisun Valley enjoyed the warm dry weather and produced exceptional varietal character.

The grapes were destemmed and fermented with RP-15 yeast. Following press, the wine was racked into a slightly used 225L hybrid barrel with American oak staves and French oak heads and 42L American oak barrel for malolactic fermentation. The wine stayed in barrel for 11 months and was then blended with syrah and cabernet sauvignon for additional complexity prior to bottling. After bottling aging for 9 months, the wine was released for enjoyment.