

AARONAP CELLARS

2014 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, Mourvedre, and Cabernet Sauvignon to form a full-bodied wine that is so much more than the sum of its parts.

Tasting Notes:

Aromatic notes of black cherry, blackberry, vanilla, & earthy cocoa partners with a dense tannin structure and broad mouthfeel that seductively teases your taste buds.

Food Pairing Suggestions: Grilled steak with red wine reduction, hearty lasagna, BBQ, or an elegant beef roast.

Aging Potential: Lovely to drinkable in 2017, but will reach maturity in 3-7 years

Technical Data:

Varietal Composition: 65% Petite sirah / 15% Syrah / 10 % Cabernet Sauvignon / 10 % Mourvedre

Appellation: American

Vineyards: Lanza Vineyards, Suisun Valley, CA (petite sirah, syrah, & cabernet sauvignon);
Yakima Valley, WA (mourvedre)

Aging Protocol: 22 months in a mixture of 2 yr old French oak and American oak barrels. Bottled aged for an additional 3 months.

Alcohol by volume: 14.0% *pH* 3.82 *Residual sugar:* Dry *Production Volume:* 682 bottles

Vintage and Production Notes:

2014 was another warm year in both California and Washington. Summer heat resulting in an early harvest with the Suisun Valley grapes picked almost 3 weeks earlier than normal. Summer heat also resulting in high sugar (Brix) levels in the grapes, so careful amelioration and acidification was done to bring the grape chemistry into desirable ranges. Vigorous warm fermentations highlighted the dark fruit characters. All varietals were aged separately in barrels and then blended just prior to bottling. This wine is unfinned and unfiltered so sediment is likely to form in the bottle during aging.