

AARONAP CELLARS

2015 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:

Aromatic notes of black cherry, blackberry, vanilla, cassis, & 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 2018 and will reach maturity in 5-7 years

Technical Data:

Varietal Composition: 78% Petite sirah / 6% Syrah / 16 % Cabernet Sauvignon

Appellation: American

Vineyards: Lanza Vineyards, Suisun Valley, CA

Aging Protocol: 22 months in a mixture of 2 yr old French oak and American oak barrels. Bottled aged for an additional 6 months.

Alcohol by volume: 14.5% *Residual sugar:* Dry *Production Volume:* 449 bottles

Vintage and Production Notes:

2015 was another warm year in California. 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.