

# ADAPTATION

BY *Odette*

## 2017 ADAPTATION PETITE SIRAH NAPA VALLEY

### VINEYARD NOTES

This Petite Sirah is crafted from two of our favorite Napa Valley vineyards. Oso Vineyard which is located between Howell Mountain and Sugarloaf on the east side of Napa, and Langtry Vineyard located just outside of Pope Valley in the Northeastern corner of the Napa Valley. These two vineyards complement each perfectly by bringing power and grace together, resulting in a beautiful expression of the varietal in the Napa Valley.

### FERMENTATION & AGING

Fermentation took place in small fully jacketed stainless steel fermenters after a 48-hour cold soak at 55°F. The stainless steel fermenters showcase the purity of the fruit while preserving the freshness and allowing the terroir to shine. Maceration lasted 6-12 days at a maximum temperature of 92°F. Malolactic fermentation took place in barrel and finished up in late winter. The wine was aged in 50% new oak barrels and 50% one-fill oak barrels with minimal racking for 18 months before bottling.

### IMPRESSIONS

The year began with an abundance of rain, followed by a mellow spring resulting in a good berry set with very little shatter. An early September heat wave jump-started the beginning of harvest, followed by cool weather which allowed additional hang time and phenolic ripeness while sugar levels remained stable. Most of the fruit was picked in mid to late September, making it one of the earliest vintages on record. This expressive and full bodied Petite Sirah exhibits a deep purple hue, revealing an assortment of wild berries, violets, licorice, pencil lead shavings, roasted coffee beans and fresh tobacco. The texture is gorgeous with richness and layers that give way to the long vibrant finish.

**VARIETALS/BLEND** 97% Petite Sirah, 3% Cabernet Sauvignon

**PRODUCTION** 1,555 Cases

**ALCOHOL** 14.6%

**BOTTLED** May 10, 2019

