

ADAPTATION

2018 ADAPTATION PETITE SIRAH NAPA VALLEY

VINEYARD NOTES

This Petite Sirah is crafted from two complimentary vineyards in the Napa Valley. 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 marry perfectly together by bringing power, elegance, structure and grace into one, resulting in a beautiful expression of the most underated varietals in the Napa Valley.

FERMENTATION & ÉLEVAGE

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 7-14 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 Burgundian oak barrels and 50% one-fill oak barrels with minimal racking for 18 months before bottling.

VINTAGE

The growing season was extremely steady with moderate temperatures throughout the year. We had a very even bloom with version finishing swiftly, resulting in healthy balanced yields. Lower than normal temperatures late in the season without the threat of rain, allowed for extra high time with harvest commencing in late September and stretching out over four weeks.

IMPRESSIONS

The 2018 Petite Sirah exhibits the classic deep, dark, purple hue, unveiling wild blackberries, mulberries, black currants and crème de cassis with hints of violets, Asian spice and black tea. This full bodied wine is graced with remarkable poise, a beautiful texture and integrated, elegant tannins leading into the long persistent finish.

VARIETALS/BLEND 100% Petite Sirah

BOTTLED May 4, 2020

