



Mettler Petite Sirah



Varietal: 100% Petite Sirah

Elevation:

Practice: Organically and sustainably grown.

Dry Extract:

Appellation: Lodi, California

Production: 1,600 cases

Alcohol: 14.5%

Acidity: 6.6 g/l

Residual Sugar:

pH Level: 3.63

Tasting Notes:

Soft aromas of dark berries, plum and oak are sultry and inviting. As it unfolds on the palate, it delivers a beautiful swirl of concentrated berry flavors with notes of dark honey, plum, violet and baking spices. Well-integrated tannins create a bold backdrop for the beautifully lush texture and carry the flavors through the lingering finish.

Aging:

Aged over many months in new French oak barrels.

Winemaking:

The Lodi micro-climate is a true Mediterranean climate—excellent for growing Petite Sirah. The high daytime temperatures are tempered by Delta breezes which flow through the area in the evenings and cool down the fruit dramatically.

Food Pairing:

Accolades:

2019 San Francisco Chronicle – Gold Medal

