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Subject: Petite Sirah Friday March 17th
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To: tasting santiam tasting@santiamwine.com

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Happiness is a great Petite Sirah tasting! Join us here at Santiam Wine & Bistro on Friday, March 17th for a taste of these voluptuous red wines! We always have beer too!

When: Friday. March 17th Saint Patrick's Day

Time: 4-8 PM

Cost: Full pour \$34 Half Pour: \$19

Special: Lamb Stew & Soda Bread

New In our Chocolate Case: Dark Chocolate Peanut Clusters and White Chocolate Walnut & Cranberry Clusters to die for!

The Wines:

Petite Sirah (“Peh-teet sear-ah”) (aka Durif or Petite Syrah) was first found growing in France in the mid-1800’s. It’s loved for its extraordinary deep color and full-bodied flavors of blueberry, chocolate, plums and black pepper. Despite its popularity, Petite Sirah is an exceptionally rare grape with less than 10,000 planted acres worldwide, growing mainly in California

The difference between Petite Sirah and Syrah-Petite Sirah is not just a more “petite” version of Syrah (or Shiraz), it’s a distinct grape variety. Petite Sirah is the offspring of Syrah and Peloursin. If you’ve never heard of Peloursin, that’s understandable: it’s nearly extinct, found just a few places in the French-Alps.

2013 Turley Hayne Vineyard Petite Sirah Napa Valley \$86

Another real head-turner, Turley's Petite Syrah Hayne Vineyard has so much to say. The flavors are bold, inky and explosive in the classic Hayne style, but there is also plenty of nuance lurking beneath all of that intensity. Blueberry jam, dark spices, menthol, licorice, plums and bittersweet chocolate flow from a virile, imposing Petite that will drink well for many, many years. **96 Points Vinous**

2014 Maxville Petite Sirah Chile Valley Napa Valley \$55

Deep red in color with vibrant purple hues our densely textured Petite Sirah exhibits aromas of vanilla laced French toast with lush flavors of blueberry and chocolate and a long silky finish. Serve with grilled meats, hearty stews, and hard cheeses

Our Petite Sirah underwent a 5-day cold-soak followed by a warm fermentation. The tannic nature of the grape doesn’t lend to extended maceration; we pressed the pomace at 1.5 Brix only using the free-run juice for the final wine. Malo-lactic fermentation was done in barrel; the wine was racked once post-malo and once pre-bottling. The wine spent 18 months in French oak barrels, 50% of which were new.

Production – 915 cases, Alcohol – 15.3%, PH – 3.34 Drink between 2016 – 2030

2013 Michael & David Philips Earthquake Petite Sirah \$25

One of the specialties of the Michael David Winery is their Petite Sirah, and the 2013 Petite Sirah Earthquake offers up an inky purple color to the rim, copious quantities of blue and blackberry fruit, and notes of incense, camphor and earth. It is deep, ripe, full-bodied, fleshy and long. Drink now-2028.**90 Points Robert Parker –Wine Advocate**

2012 Clay House Old Vine Petite Sirah Paso Robles Red Cedar Vineyard \$22

Aged in a mix of French, American and Hungarian oak barrels for 16 months, this wine presents white pepper, blueberry extract and sweet mint on the nose. Firm tannins and a strong acidity allow the blueberry flavors to dance across the tongue, with chocolate and espresso in the midpalate and finish.

2014 La Storia Petite Sirah \$25

The 2014 La Storia Petite Sirah was made by blending together most of our best blocks of Petite Sirah, including some Zinfandel, Carignane and Syrah. This wine has a very dark, opaque color, a beautiful nose of concentrated blueberries and blackberries that leads to a full body mouth feel with engagingly soft tannins. After short aeration, the nose opens up with the addition of cocoa and slight earthiness, followed by brown sugar and a touch of vanilla. Overall, the aromas are of fresh dark fruit and is very attractive. This wine will definitely age well and if stored properly will give you the most enjoyment in 5-8 years. Cheers!

2013 Peachy Canyon Petite Sirah \$30

Balanced, fruit-forward, and deeply opaque. A complex bouquet of herbal and smoked notes stir with scents of dark stonefruit. Prolonged tannins and an extended finish make this a great wine on its own, as well as with food.

FACT CHECK:

1. **History:** Petite Sirah (or Durif, as the French call it) was first discovered in the vineyards of botanist Francois Durif shortly before 1868 in eastern France (by Grenoble). The grape is a natural cross between Syrah and the even more rare: Peloursin.
2. **Serving:** A slightly cooler temperature (65 °F) will deliver more floral and mineral aromas along with Petite Sirah's characteristic bold fruit.
3. **Decanting:** Petite Sirah with such high tannin is the perfect red wine to pour in a decanter and let it evolve for 2–4 hours (if you can wait!).
4. **Aging:** This warm-climate grape often loses too much acidity and fruit within the first 7 years to make it a contender for longer term aging. That said, a few producers (try Napa and Sonoma) have made some outstanding wines that will age 10–20 years. If you're looking for this, check that the acidity and fruit are in balance with the tannin (they will be big, but in balance!).
5. **Value:** Looking for good value? California's central valley (like the Lodi AVA) offer some of the best values from \$10–18.
6. **Anti-Oxidants:** Petite Sirah is one of the deepest, most opaque red wines with very high levels of anthocyanin (an antioxidant). Similarly colored wines to Petite Sirah include Tannat and Sagrantino.

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