

ADAPTATION

BY *Olette*

2016 ADAPTATION PETITE SIRAH NAPA VALLEY

VINEYARD NOTES

Mother Nature handed us another beautiful growing season in 2016. The moderate temperatures and ample sunshine allowed flavors and phenolic ripeness to develop at an even pace. The results are phenomenal.

HARVEST

Our 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 other 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 fully jacketed stainless steel fermenters after a 48-hour cold soak at 55°F. Maceration lasted 10-14 days at a maximum temperature of 95°F. The wine was allowed to settle for one week before going through malolactic fermentation and aging in 50% new French and American oak barrels for the next 18 months.

IMPRESSIONS

The 2016 Adaptation Petite Sirah yields its customary, dark purple hue, disclosing a lineup of wild berries, raspberries, violets, anise, hints of cloves, incense and baking spices. This full bodied beauty delivers a gorgeous texture with unparalleled freshness, giving way to the long, lingering finish.

VARIETALS/BLEND 100% Petite Sirah

PRODUCTION 38 Barrels

ALCOHOL 14.6%

