

TOM WARK'S

FERMENTATION

THE DAILY WINE BLOG

A blog set inside the world of wine public relations-where the media, the culture, and I mingle

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Ginny and I skidded through the rain this evening to check out the variety of Pets at Rosenblum Cellars in Alameda, California where the “Dark & Delicious” tasting put on by Jo Diaz and PS I Love You was held. It was a feast...in every sense of the word.

You really have to gear up for a Petite Sirah tasting.

This is a varietal that is very unforgiving in its youth. It is so often a hugely stuffed, substantial wine with rip roaring tannins and teeth staining density of color. The only way to mitigate this character is with food. And that's something they had a lot of at Dark & Delicious. I ate lamb fixed five or six ways, pork delivered in numerous styles, beef on a variety of skewers and other edible delivery vehicles, a couple types of prawns, 14 different types of cheeses, one great Shepard's pie, and chocolate in more ways than I can count.

There was lots of mitigation goin on.

My preference is to drink Petite Sirah at 10 years of age. It could be that I'm just a tannin wimp. But I don't think so. Petite Sirah ages so damn well that at ten years you still tend to have great dollops of fruit left, softer tannins, a color that puts most 10 year old CA wines to shame and that a somewhat heightened, though much better integrated pepper character that sometimes it is a bit too upright in the wine's youth.

***The folks over at PS I LOVE YOU
the Petite Sirah Appreciation organization
sure do know how to put on an event.***

www.psiloveyou.org

