

The Walman Report,

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Petite Sirah Series Part 1

February 28, 2008

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The amazing diversity of styles, body and fruit characterize our Petite Sirah Series. If there is one lesson to be learned, it is to have no conclusions. All offered interesting wines at attractive values. The choice is in your personal taste and the food selected to accompany.

Defined by Age-Old Traditions That Continue to Set Concannon Petite Sirah apart from all of its Counterparts

~ Newest Release, Concannon's Flagship Variety ~

2005 Concannon Vineyard Petite Sirah Limited Release Central Coast: \$14.99

Concannon's award-winning wines are rooted in elegance, hard work, and innovation. The winery has a history of firsts. In addition to pioneering the creation of the widely adopted Cabernet Sauvignon Clones 7 and 8, referring to them as "mother vines" [now planted in many of Napa's greatest vineyards], Concannon produced the world's first Petite Sirah from the 1961 vintage.

After each vintage finishes malolactic fermentation, Concannon Petite Sirah is carefully transferred to age in large 16-foot tall French Oak Casks, in order to gracefully mature the wine prior to bottling. Our 2005 vintage matured with 14 months of aging in small oak barrels, along with at least six of those months being spent in these upright casks. So sacred is this process for making their world famous Petite Sirah, that when Concannon opened its new, state-of-the-art barrel cellar in January 2008, they painstakingly moved each massive cask - the oldest dating back nearly 50 years - to the new facility to carry on this tradition. This program is what distinguishes Concannon from the myriad of other Petite Sirahs now entering the market.

Concannon's accomplishments in winemaking history have secured its prominence as a founding family of California wine. As much as things have changed at Concannon, some things have always remained the same; and, that's Concannon's unique upright barrel winemaking program and their conscientious devotion to crafting world class wines.

Concannon Limited Release Petite Sirah truly over-delivers for under \$15 SPR.

Readily available nationally, wherever fine wines are sold.

Ready to enjoy today, but will also age beautifully for the next 20 years!

Perfect complement for hearty beef dishes, like Spicy Dry-Rubbed Tri Tips.

Vina Robles 2005 Petite Sirah – Jardine

Deep, inky purple with aromas of plum, raspberry and dried cherry with dried sage and spicy oak notes. Ripe plum and black cherry flavors with cedar and sweet oak components, a soft and luscious texture supported by ripe tannins and balanced acidity.
Now thru 2015

Wine of the Week - About Wine, November 2007

"Vina Robles has produced a beautiful Petite Sirah. This is a full-bodied, full-flavored, full-colored red wine that can certainly hold its own. The flavor profile speaks of dark fruit, particularly plum and blackberry spring to the top of the palate while the subtler voices of vanilla and peppery spice sing in the background. This is a ritzy wine find that is more than suitable for Thanksgiving and Christmas dinner selections. Additional preferred pairings include rich sausage, prime rib and grilled entrees."

88 Points - Stephen Tanzer's International Wine Cellar, November 2007

"Glass-staining ruby. Sexy red and dark berry aromas, with gentle oak spice and floral qualities adding interest. Plum and cherry on the palate, which displays a sweet, tannin-free personality, quite unlike most examples of this often rugged variety. Finishes sweet and persistent."

Laurie Daniel / The Grape Vine - The Tribune / San Jose Mercury News, October 2007

"Despite the name petite sirah is usually a big, bold wine. That's true of this one, but it also manages to retain some elegance. The wine is dark and dense, with ripe-yet-bright blueberry and black raspberry fruit and fine tannins."

Victor Hugo Vineyards and Winery is one of Paso Robles' most exciting and innovative wineries. We're also a small, family-owned and operated winery specializing in small, hand-crafted lots of wine with intense colors and flavors. The winery is dedicated to producing elegant, rich wines exhibiting excellent longevity. Victor Hugo — the promise of the Paso Robles area.

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Wine Technical Notes

2005 Petite Sirah

Varieties: 100% Petite Sirah
Appellation: Paso Robles
Harvest dates: October 5 & November 3, 2005
Brix at harvest: 25.0°
Vineyards: Estate & Shell creek
Alcohol: 13.8%
Acidity: 0.65 g/100 ml
Ph: 3.58
Residual sugar: 0.06 g/100 ml
Date bottled: Sept. 5, 2007
Cases produced: 535

Growing conditions: 2005 featured a normal bud break following a very moist winter. With a cool spring followed by a warm, pleasant summer, harvest began slightly later than normal. Reinvigorated vines (salts leached from the soils by winter rains) coupled with judicious

cluster thinning produced small clusters which resulted in lush, incredibly rich wines.

Winemaking: Hand harvested, destemmed and crushed into a stainless steel fermentor, then inoculated 24 hours later with bm-45 yeast. The must was pumped over twice daily for 12 days then sealed for 8 days of additional maceration prior to pressing. After completion of malolactic fermentation, this wine was aged in American oak barrels for 22 months prior to bottling.

MY KIND OF WINE. Lush, assertive, huge finish. Delicious.

Earthquake From MichaelDavidWinery.com

Petite Sirah
It will Rock Your World!!

Up front blueberry syrup, black cherry and coffee bean shake up the senses, finishing with warm cigar box cedar and vanillin flavors. Brawny, solid tannins send aftershocks down the throat creating a seemingly endless finish. When all is said and done this Petite Sirah leaves its mark of destruction, leaving teeth and glasses stained of its inky dark color.

What Makes You Quake?

Deep tantalizing burgundy colors convulse with aromas of blackberry pie and black cherries. Full bodied, vanilla infused prune crash through the palate, balancing out with hints of leather and toasted oak.

Survival Kit:

This Earthquake drinks wonderfully on its own and also pairs excellently with baked brie and blueberry reduction sauce or a blue cheese flank steak—anything intense!