

The Walman Report,

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Petite Sirah Series Part 3

March 13, 2008

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2004 Petite Sirah, Estate, Russian River Valley

Established in 1896, and more than 100 years after its founding, Foppiano Vineyards continues to do what it did at its outset; create outstanding red wines with genuine varietal character, on its 200-acre Russian River Valley estate. This tradition is the foundation and the future for the Foppiano family's commitment to their second century of excellence.

Foppiano Vineyards, leader in Petite Sirah education offers red wine as our primary focus:

- Petite Sirah
- Zinfandel
- Cabernet Sauvignon
- Merlot
- Pinot Noir
- Sangiovese

Tech Data:

Appellation: Russian River Valley Estate
Varietal Content: 100% Petite Sirah
Barrel Aging: 2-years, air-dried American oak
Case Production: 10,000 cases
Alcohol: 14.6%
Titratable Acidity: 0.64g/100ml
pH: 3.44
Release Date: January 2007

The 2004 Foppiano Vineyards Estate Petite Sirah was made entirely from estate Petite Sirah grapes, grown on the family's Russian River Valley Estate. The Pet is full-bodied and deeply colored. In the nose, the Petite offers black fruit aromas, which are well met on the palate with black and blue berry flavors, as well as toasty vanilla, exotic spices, and hints of cocoa on the finish.

Best served with red meat dishes, hearty pastas, full-flavored cheeses, roasted pork, or our favorite roasted wild boar.

Suggested Retail: \$23.00

EOS 2005 PETITE SIRAH

Estate Bottled, Paso Robles

Traditional aromas of black pepper, cherry, blackberry and spice are layered in this 2005 release of our flagship varietal. Bright, luscious flavors of black currant and boysenberry highlight this silky-smooth wine, which finishes long and gracefully with hints of mocha and spice.

Food Pairing Recommendations:

Serve at cellar temperature with the classic pairing of Peking duck, or try with grilled, ground lamb kabobs prepared with fresh mint, cumin and cilantro.

Alcohol: 13.5% - Ph: 3.58 - Acid: .78g/100ml

This HUGE wine is in a word Amazing. \$18 SRP

EOS 2005 RESERVE PETITE SIRAH

Estate Bottled, Paso Robles

Heady aromas of raspberry, blackberry, earth & spice. Luscious, up-front berry flavors lead to a sublime, velvety structure, with a big, rounded mid-palate of chocolate and earth. The finish is dry, with lingering tannin and notes of dark baker's chocolate and rich spices.

Food Pairing Recommendations:

Serve with big-flavored foods such as game fowl, gumbo or filet mignon with rich sauces. A classic pairing for our Petite Sirah is Peking Duck.

Alcohol: 14%
\$25 SRP

Longevity is to be expected for next-5-8 years.

Miro Cellars
412 S. Franklin Street • Cloverdale, CA 95425
707.894.7915

Miro Cellars 2005 Petite Sirah

Crush: October 9th, 2005

Fermentation: in open top vessels with the old world punch down by hand technique for a gentle extraction. The fermented grapes were pressed “direct” without using a pump on the sixth day after harvest.

Yeast: L2226 Rhone selection. The malolactic fermentation was completed in barrels.

Aging: Fifteen months in 50% new European and French oak barrels, the rest in two year old barrels.

Blend: 100% P. Sirah

Bottling: 650 cases. The wine was fined with two and a half egg whites per barrel and lightly filtered before bottling.

Alcohol: 14.5 %; -0.57g/100ml; pH: 3.81;
Residual Sugar: 0.03%.

This is their fifth vintage of making wine from this California variety and I'm still very much in love with it. This time the grapes are from another Dry Creek Valley vineyard—Somers. The small four acre vineyard is on a steep slope facing South-East with red volcanic soils. The 2005 harvest was relatively long with cool weather requiring a long “hang time” for the grapes to fully ripen, resulting in richly flavoured wine with silky soft tannins (for Petite Sirah!) and deliciously long and juicy finish. The budwood for that vineyard was selected from a vineyard in Cloverdale planted last century.

Tasting Notes:

Somers Vineyard is well known for its Zinfandel and Petite Sirah. The unique combination of slope, exposure and soil type are perfect match for Petite Sirah—with sufficient heat during the day and rapid cooling at night. The wine is inky dark, almost opaque with purple hue. On the nose the wine opens with intense blue berry, roasted coffee and minerals aromas and a hint of brown sugar. Further aeration reveals deeper and complex layers of ripe plums, blackberry, hint of white pepper and graphite. On the mouth the wine is remarkably soft and supple (for Petite Sirah!), full bodied with long and juicy, mouth filling finish.