



bluecellars®

2004
california port

PETITE SIRAH

Technical Notes

Vintage	2004
Composition	100% Late Harvest Petite Sirah
Appellation	Clarksburg, Yolo County
Vineyard	Herringer
Harvest Brix	24.0
pH	3.56
TA	.72 g/l
Alcohol	18.8%
Retail	\$ 22.50



Winemaker's Notes

In an excellent second production, it is unfortunate only 279 cases of this hand crafted 2004 Petite Sirah Port was created. Using traditional Portuguese methods, the fruit is hand sorted, destemmed, and gently crushed into open top fermenters with approximately 85% of the whole berries left to cold soak on the skins for 6 days. Fermentation is arrested at 11% and the wine is then pressed and allowed to age for 18 months. During the aging process, barrels are not topped-off to allow a touch of tawiness to develop which adds complexity.

A dark exotic fruit driven dessert wine loaded with flavors of blueberry, vanilla, mocha, and cedar. Rich in lush tannins with a smooth long finish, the overall impression of this wine is finesse.