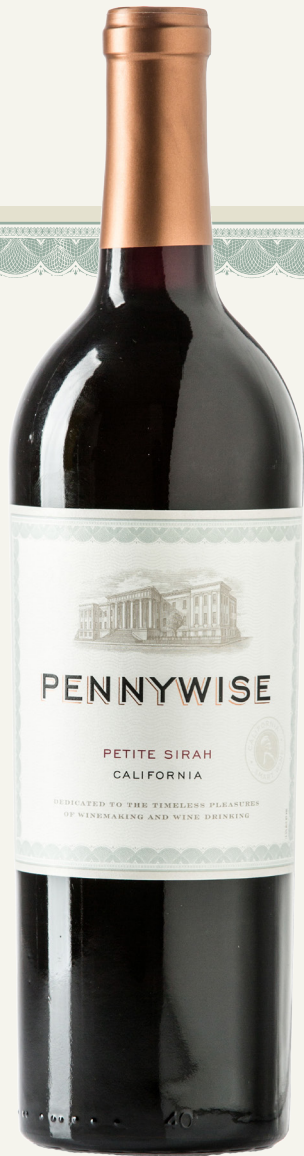


PENNYWISE



PETITE SIRAH CALIFORNIA 2013

TASTING NOTES

This vintage was amazing and Petite Sirah was top-notch given the perfect growing conditions. The color is about as dark as they come with aromas of black raspberry, blackberry, dark caramel, and purple basil with hints of nutmeg and bourbon. Flavors of intense blueberry pie, sweetened cherries, brown sugar, and subtle tart cranberry fill the mouth. The wine finishes with dried blueberry, mocha, and dusty tannins.

WINEMAKER NOTES

This Petite Sirah showcases California sunlight in the vineyard and ample hang time. The blend is mostly a combination of two Petite Sirah vineyards: One in the cooler climate of Clarksburg adding some depth and power alongside dark blue fruit notes; The other vineyard in Lodi adds sweet fruit with soft tannins. To round out the blend, we added some raspberry-tinged Tempranillo from Clarksburg for complexity and roundness. Some bright cherry notes come from our Paso Robles Barbera which softens the palate and brightens the acidity. The combination makes a wonderful, easy drinking glass of Petite Sirah to enjoy all year round.

FOOD PAIRINGS

This is an easy drinking Petite Sirah due to the ripeness of the fruit and a silky mouthfeel. Try this wine with an appetizer of flatbread topped with goat cheese, honey, toasted almonds, and dried cranberries. For a main dish, serve with mole chicken enchiladas alongside stewed pinto beans and a jicama slaw. And for dessert, pair this wine with a poached pear with Dulce du leche ice cream.

BLEND

86% Petite Sirah, 11% Barbera, and
3% Tempranillo

APELLATIONS

57% Lodi, 32% Clarksburg, and 11%
Paso Robles

ANALYSIS

pH 3.68

TA 5.9 g/L

ALC 13.5%

RS 4.5 g/L

UPC

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SRP

\$12

THE OTHER GUYS | 35 MAPLE STREET | SONOMA CA 95476

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