



GEHRICKE

Sonoma Valley – Petite Sirah
Sonoma, California

Tasting Notes

Once poured, the thrills of this Sonoma Valley Petite Sirah begin on the nose, where deep aromas of fresh picked berries and dark fruits are interlaced with lively hints of roasted espresso beans, licorice, allspice, tobacco, and toasted nuts. On the palate, the abundant flavors of briary blackberry, ripe cherry, boysenberry, and blueberry are layered with complimentary notes of chocolate, black pepper, cardamom, and a kiss of fine French oak leading to a long finish.

Vintage Notes

The 2019 growing season in Sonoma Valley was cool, resulting in lower brix at harvest offering truer fruit flavors, higher acid, herbaceous notes and a wine that is very food friendly. After the grapes were hand-picked, sorted and destemmed, they were cold soaked for three days prior to fermentation. Free run juice as a result of fermentation was transferred into French and Hungarian oak and barrel-aged for 14 months with minimal racking prior to bottling.

Food Pairings

Enjoy these generous flavors with tangy blue cheese, roasted seasonal vegetables, pasta with piquant red sauce, juicy lamb sliders, roasted meats, or slow-cooked stews.

Growing up in Sonoma, we spent a lot of time exploring the local countryside. I remember the excitement of discovery and freedom while thoroughly studying our small town and its outskirts. I remember old dusty roads that led to forgotten vineyards and properties... Gehricke is a tribute to one such road.

August

AUGUST SEBASTIANI
Proprietor

Notes

VARIETAL
100% Petite Sirah

COOPERAGE
14 months French and
Hungarian oak

ALCOHOL
14.1%

PRODUCTION
160 Cases

SRP
\$29

UPC
856442005734