



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 sugarplums and sweet raspberries are interlaced with lively hints of roasted espresso beans and allspice. On the palate, abundant flavors of overripe blueberries are layered with complimentary notes of leather, black pepper, and cardamom. Grippy tannins and a kiss of fine French oak lead to a long finish.

Vintage Notes

The 2021 growing season in Sonoma County was favored with smoke-free skies and consistent weather, yielding an exceptional vintage. Cool spring temperatures followed by a warm summer without heat waves allowed for the fruit to ripen evenly and gradually, reaching its fullest potential before being pulled off the vine. Free run juice as a result of fermentation was transferred into French and Hungarian oak and barrel-aged for 16 months with minimal racking prior to bottling.

Food Pairings

Enjoy these generous flavors with slow cooker kielbasa, cranberry brie bites, Cajun blackened fish, chicken cacciatore, pot roast, tri-tip with chimichurri, or grilled steak with blue cheese butter.

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
16 months French and
Hungarian oak

ALCOHOL
14.3%

PRODUCTION
200 Cases

SRP
\$29

UPC
856442005734