

CACHE CREEK

VINEYARDS & WINERY

2019

PETITE SIRAH

CACHE CREEK VINEYARDS
LAKE COUNTY



BEST OF CLASS OF APPELLATION

2022 California State Fair Wine Competition

GOLD MEDAL • 95 POINTS

2022 California State Fair Wine Competition

SILVER MEDAL *2022 Press Democrat North Coast Wine Challenge*

SILVER MEDAL *2022 North of the Gate Wine Competition*

WINEMAKER NOTES

Petite Sirah is grown in other parts of the world, but it is at its best in Lake County! The climate and soil of Lake County is ideal for Petite Sirah, which can often be overbearing when grown in other areas. The minerals and lean soil of Lake County reduce the heaviness of this grape that is often blended with other varietals to “beef up” the final wine. Cache Creek Vineyards grown Petite Sirah expresses the true flavors of this varietal, while providing a velvety and very appealing mouthfeel. Through the use of barrel aging and careful skin contact, we can bring out the best in this delicious and robust grape.

COMPOSITION	Petite Sirah
VINEYARD	Cache Creek Vineyards
APPELLATION	Lake County
ALCOHOL	13.6%
TA	6.6 g/L
pH	3.65
COOPERAGE	100% American oak barrels
BARREL AGING	22 months
PRODUCTION	365 cases

TASTING NOTES

The nose is reminiscent of a cellar at harvest, with fresh aromas of rich cherry and wild blackberry fused with toasty oak notes. A concentrated core of deep plum and mixed dark berries merges with a hint of herbs de Provence. Integrated tannins and oak frame the intense flavor, adding to the wine’s brawny character. The finish exposes creamy mocha that expands as the bright flavors linger. Drinkable about now, this delicious Petite Sirah will continue to evolve for years to come.

A juicy grilled Porterhouse steak with a loaded baked potato will pair perfectly with this wine, as will Cajun fettuccine alfredo with Andouille sausage.