

August, 2006

2004 Ophir Petite Sirah (Reserve) Fact Sheet

Petite Sirah 80%; Zinfandel 20%. Potent Petite Sirah character refined by blending with Zinfandel. Deep purple color, round tannins in balanced structure. As with our 2002, the present closed-in aroma and flavor will evolve into blueberry, plum, black pepper and baking spice. Will develop over the next three to five years; ten-year aging potential.

Only 50 cases produced.

Bottled: July 2006
Release: December 2006
Alcohol: 13.7%
TA: 5.6
pH: 3.78
Residual Sugar: none
Retail Price: \$25

Grape Varieties:

Petite Sirah 80%: harvested 09/06/04 – Barton Road Vineyard
Zinfandel 20% harvested 09/11/04 – Gold Blossom Vineyard, planted 1996

Fermentation, aging, blending:

Crushed and de-stemmed into 4' x 4' bins. Approximately 20% whole clusters. Yeast inoculated. Varietal lots fermented separately in open top containers, caps punched down twice daily by hand. Pressed after one week, transferred to stainless steel tanks until malolactic fermentation completed. Barrel aged 22 months in American, French and Yugoslavian oak barrels, 20% new barrels. Blended at 12 months.

Awards: Silver - 2007 National Women's Wine Competition; Bronze - 2007 Grand Harvest Awards; Silver – 2007 San Diego Wine Competition



