

# CARLSON



## 2019 Petite Sirah Santa Barbara County

This wine comes from the Rancho Sisquoc Vineyard located on the eastern edge of the Santa Maria Valley. The vineyard site is a series of gentle sloping hills and flat mesa's located along the Sisquoc River. The soil is a blend of sandy loam and clay loam which is consistent throughout the area. The block from which these grapes come from is called the Mc Murray. The Mc Murray is a gentle south westerly sloping site and provides ample sunshine and wonderful growing conditions.

### TASTING NOTES

The aromas of dark plums, blackberries, a light hint of clove, spice and vanilla are present. The wine has a rich and integrated palate. The fruit is integrated with the oak in such a way that it is very harmonious. The tannins are chalky and integrated. This is a rich and balanced wine. The wine will make a great partner with smoked meats, Bar-be-Que, wild game and richly flavored dishes. Enjoy now, especially with a little decanting, or age until 2025 and beyond.

### WINEMAKING DETAILS

*Harvested:* October 16th and the brix averaged 24.7  
*TA:* 6.3 gm/L  
*pH:* 3.73  
*Alc.* 15.1%  
*Bottled:* September 2021  
*Production:* 91 - 12 packs

The entire lot was destemmed into small fermenters. The must was "cold soaked" for three days prior to inoculation with BDX yeast. The BDX really does a nice job enhancing the fruit flavors and building mouthfeel. The fermented must was pressed after 12 days on the skins. Malolactic fermentation was complete in late December. The wine was aged in 60 gallon barrels. The new barrels that were used were Hybrid barrels and accounted for 50% new oak on the wine. The body of these barrels are coopered from American oak and the heads of these barrels are French oak. The wine was aged for 22 months prior to bottling.

*Chuck Carlson*