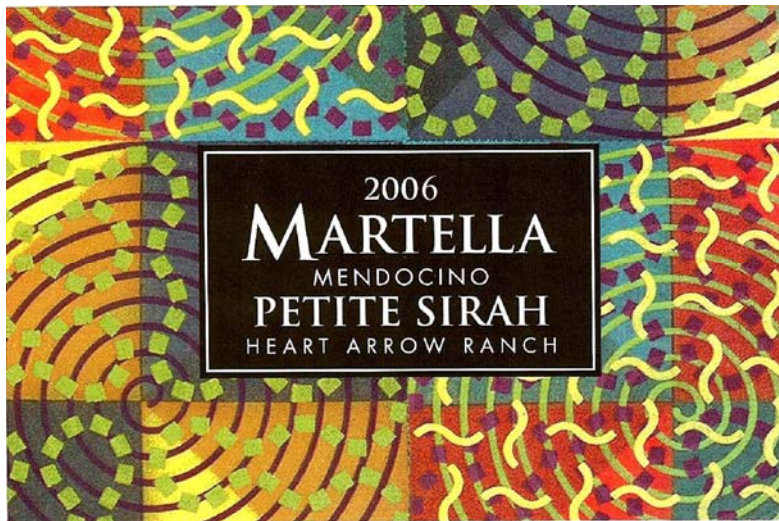


WINE NOTES



ART WORK: 'FG/AB BLOCK '2000, MACHINE SEWN & HAND QUILTED BY ELLEN OPPERNEIMER

VARIETY

100% PETITE SYRAH

GROWING AREA

HEART ARROW RANCH
FARMED BIODYNAMIC
MENDOCINO

BARREL AGING:

16 MONTHS FRENCH OAK
AMERICAN

TOTAL ACID / PH:

.62gm/100ml / 3.7ph

ALCOHOL CONTENTS:

15.5% by VOLUME

BOTTLING DATE:

APRIL 24, 2008

RELEASE DATE:

MAY 2, 2009

TOTAL CASES:

160 CASES

RETAIL PRICE:

\$35.00

Michael shows us again why we love to drink Rhône varieties. Think of Petite Sirah as Syrah with more backbone and focus, and you get some idea of the difference between the two grape varieties. Petite Sirah especially needs plenty of hang time in the vineyard to ensure ripe tannins, so the warm days and very cool nights of Mendocino County are just right. This 2006 vintage is packed with the dark fruit flavors of blackberry and cassis, spicier than Syrah but not as fruit-sweet. It is a big, dramatic wine, inky in color and commanding in the mouth with smooth tannin structure and a huge, rounded finish. You might think this wine cries out for food to enjoy it with, and it does, but it also works surprisingly well as a sipping wine with munchies like freshly-toasted corn tortilla chips. On the dinner table, pair it with roasted and grilled meat, root vegetables and tomato-based sauces.

MICHAEL MARTELLA WINES

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