



PETRONI

SONOMA VALLEY

Syrah

BACKGROUND

Lorenzo Petroni's dream was to be the first California vintner to grow the prized Sangiovese Grosso clone from his native Tuscany in Sonoma soil. He sensed that California could produce stunning results with Italian varieties, similar to the new world successes accomplished with the Cabernet Sauvignon, Pinot Noir and Chardonnay. Petroni Vineyards was built on a 37-acre estate with red, mineral rich terrain filled with rocks and stones, steep at 800 ft. elevation and facing due south. Volcanic rocks from the property were used to build retaining walls and provide an optimal 100% organic farming environment. The Poggio alla Pietra (Hill of Rocks) estate was born. Lorenzo Petroni runs the famous North Beach Restaurant, considered by many a San Francisco institution, and has proudly served authentic Tuscan cuisine to San Franciscans and world-citizens since 1970. Lorenzo's experience and understanding of wine, combined with an organic grape-growing philosophy with minimal intervention in the cellar and a faith in Sonoma Valley as a premium winegrowing region is the driving force behind Petroni Vineyards.

GRAPES

100% Syrah

VINEYARD

The Petroni Vineyards 2007 Syrah is grown on two blocks of our terraced, Estate property. The first block is situated on the lower, gentler southeast facing slope towards the eastern edge of the vineyard, giving the wine subtle richness and depth. The second block is our most picturesque part of the property as the vines root on steep, south-facing volcanic slopes offering a different dimension to the wine.

WINEMAKING

The 2007 harvest was extremely high in the quality of the fruit. Each lot was fermented separately in closed-top tanks following a one week cold soak. Native yeast and malolactic strains were employed to add complexity during the fermentation and maceration period which lasted upwards of four weeks. The Syrah was aged in the tightest grained French Oak barrels with only about 35% new wood for 16 months. The finished wine was neither fined nor filtered to preserve natural richness.



AGEING

Sixteen months in new and used French Oak.

TASTING NOTES

A deep, dark Syrah with a purple crimson edge. Generously aromatic including crushed dark cherries, blackberry, licorice, spice and floral notes with a nice savory aspect to it. Good weight and intensity on the palate, with a food-friendly, acid-tannin balance creating a softness but also remaining lively on the finish. The fruit is complemented with savory and spice notes, balanced and complex the wine holds one's attention as it lingers on the palate. A nice combination of the rustic and savory characters reminiscent of the Rhone and the rich fruit tannins typical of California.

SERVING SUGGESTIONS

Between 60°F (16 °C) and 64°F (18 °C)

ALCOHOL CONTENT

14.5%

