

2007 Waugh Cellars Petite Sirah, Dry Creek Valley, Sonoma



Harvest Date: October 20, 2007

Brix: 24.8

Ph: 3.4

% Alcohol: 14.5

Production: 200 Cases

As the first introduction to the new vintages, you'll soon notice that the wines made in 2007 are some of the biggest wines Waugh Cellars has ever made.

The challenge was creating balanced wines amidst the huge amounts of color, fruit flavor and tannin that Mother Nature threw our way throughout the growing season. With our tireless vineyard management and soft hand in the winery though, we were able to pick the grapes at the height of ripeness and maturity, efforts which are fully on display with this wine.

We bottled 4 months earlier than usual to give it more aging time in its confined surroundings, offering a concentration of flavors that will blossom over time as it ages but as always, allows for immediate consumption.

When you open the wine you will find an explosion of fruit, chocolate and coffee on the nose and a deep, dark inky color very familiar to those who know Petite Sirah. It fills the palate with dark fruits and vanilla bean. With its incredibly long, delicate finish and sturdy acidic backbone, make sure you pair this wine with your favorite meat dish to maximize your enjoyment.