

Peltier Station

LODI APPELLATION

2009

Petite Sirah

TASTING NOTES

Earthy, peppery, yet caramelized aromas, woven into a mineral, earthy tannic mid-palate, undercut by a chocolate coffee smooth finish.

VINEYARDS

Our Petite Sirah is grown on the northern border of the Lodi appellation. The vineyard was planted in 1995 in clay-loam soil, grafted on 110R rootstock, with VSP trellises. The cool evening San Francisco Delta breezes combined with warm sunny days produce ultimate growing conditions.

WINEMAKING

All of the grapes were estate grown, harvested at 26°B, de-stemmed and crushed. Fermentation: twenty-four hour cold soak, Pasture Red on primary and Vinoflora Oenos on secondary fermentation; limited hand pump-overs; pressed at seven days.

PAIRING

Although this Petite Sirah is a meal in itself, you will be able to pair it with a wide array of cuisine. A sweet honey mustard salad will showcase the fruitiness, where a sirloin steak cooked to perfection will exhibit the spice.

SUSTAINABLE WINEGROWING

All of our vineyards are certified Green in the "Lodi Rules for Sustainable Winegrowing Practices." This third party program is known to be the most recognized in the industry with stringent yearly audits covering all facets of wine stewardship. A number of practices are required to pass the certification including care of the land, air, water, soil, and employee.



PELTIERWINERY.COM

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Accurating Vines

2009 | PETITE SIRAH

VARIETAL		APPELLATION		ALC. BY VOL.	
Petite Sirah		Lodi, California		14.8%	
PRODUCTION		PH	TA	RS	
1,250 Cases		3.76	0.6	0.38	

TICKET NO. 209374882 • PLEASE KEEP TICKET - THANK YOU

Wine Ticket - "Get on Board"

