

# LUCCHESI

*Vineyards & Winery*

## WINE FACT SHEET

### 2004 PETITE SIRAH

#### Technical Information:

Harvested: October 2004

Blend: 100% Petite Sirah

Appellation: Lodi

Sugar at Harvest: 26.2 °Brix

Alcohol: 15.9% by Volume

Acidity: 0.67 g/100mL

pH: 3.73

120 Cases bottled June 2006

**Winemaking:** The grapes were cold soaked for 2-3 days prior to inoculation with several different yeast strains. After fermentation, we pressed the wine directly to French Oak barrels where it matured until bottling.

#### Tasting Notes:

Black as ink in color and aromas of white pepper and blackberries. Sheer lusciousness with plums, oak and cassis.

#### Food Pairing:

Our 2004 Petite Sirah matches well with hearty fare, such as game roasted with herbs, steaks grilled with mushrooms, or pasta with a rich, spicy sauce.



WWW.LUCCHESIVINEYARDS.COM

WINERY: 530.273.1596 TASTING ROOM: 530.274.2164