

LUCCHESI

Vineyards & Winery

WINE FACT SHEET

2006 PETITE SIRAH

Harvested: September 22, 2006

Blend: 100% Petite Sirah

Appellation: Lodi

Sugar at Harvest: 25.0 °Brix

Alcohol: 15.2% by Volume

pH: 3.75

182 cases bottled August, 2008

Winemaking:

The grapes were hand harvested at optimal ripeness from a distinctive vineyard in Lodi. The grapes were destemmed and fermented in small lots with gentle extraction. The wine was pressed at dryness and matured in 30% new French oak barrels for 20 months prior to bottling.

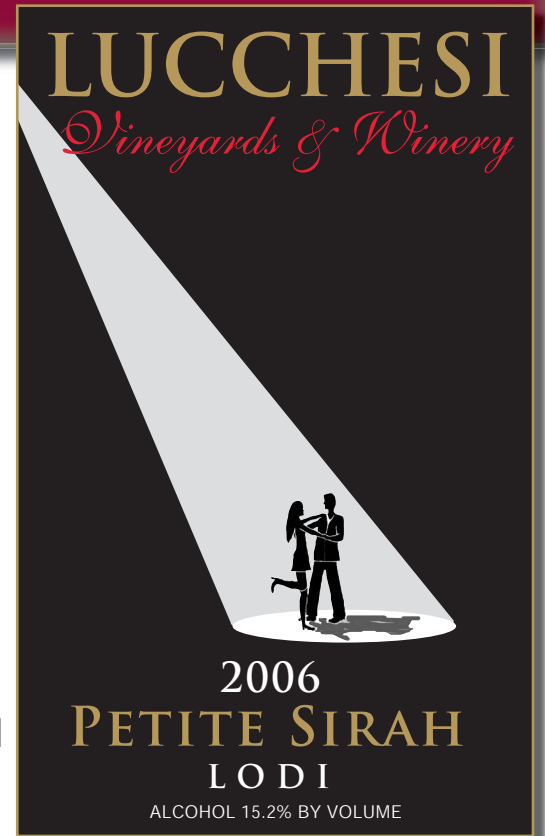
Tasting Notes:

Our Petite Sirah is inky and dense in color with opening aromas of ripe fruit supported by underlying spice and earth. The palate is rich and fruit forward with firm tannin and long finish.

Food Pairing:

Roasted leg of lamb with Rosemary and Garlic, Grilled Portabella Mushrooms, El Pastor Tacos.

Retail price: \$32.00



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WINERY: 530.273.1596 TASTING ROOM: 530.274.2164