

LUCCHESI

Vineyards & Winery

WINE FACT SHEET

2007 PETITE SIRAH

Harvested: October 2, 2007

Blend: 100% Petite Sirah

Appellation: Suisun Valley

Sugar at Harvest: 24.5 °Brix

Alcohol: 14.2% by Volume

pH: 3.79

85 cases bottled August, 2009

Winemaking:

Grapes were destemmed and fermented in small lots that were . The wine was pressed at dryness and matured in 75% new French oak barrels for 16 months prior to bottling.

Tasting Notes:

Garnet purple color. Reserved aromas of pencil lead, plum, and faint peppered steak with a satiny

fruity-yet-dry medium -to-full body and a graceful coconut-citrus custard and delicate spice finish. Extremely classy and beautifully balanced.

Food Pairing:

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

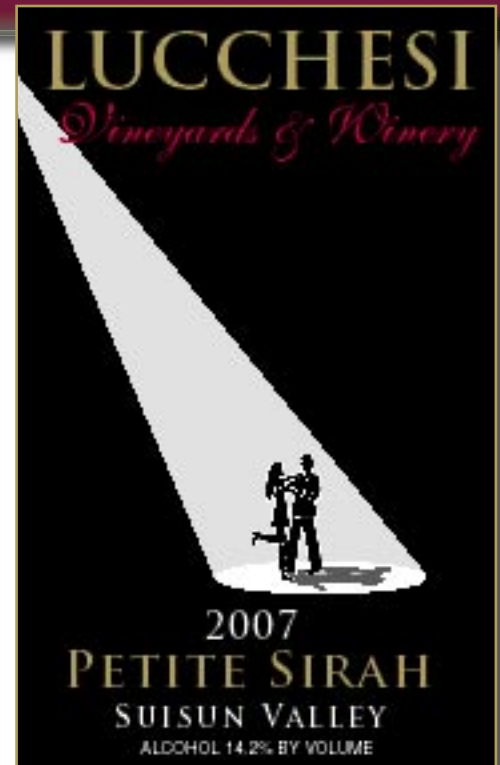
Awards:

GOLD! San Francisco Chronicle Wine Competition

GOLD & CELLAR SELECTION! World Wine Championships Award (95 Points)

SILVER! Grand Harvest Awards

Retail price: \$32.00



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WINERY: 530.273.1596 TASTING ROOM: 530.274.2164