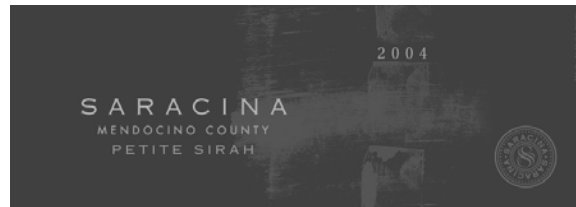


# McNEIL WINES / WINES THAT DELIVER

## WINE 2004 SARACINA PETITE SIRAH MENDOCINO COUNTY



### **Vintage and Release Information**

Mendocino County 2004  
Released May 2007  
Production of 221 cases

### **Varietal Composition**

100% petite sirah

### **Technical Data**

14.5 % alcohol by volume  
0.57 titratable acidity  
pH 3.79  
Bottled May 18, 2006

### **Vineyards and Harvest**

The fruit was sourced from two vineyards, an old-vine block in the McDowell Valley planted in 1948, and a younger, steep, hillside block in the Ukiah Valley. In both of these vineyards, berry and cluster size were very small and crop levels were well below two tons per acre, giving great concentration and depth to the finished wine. With fruit like this, winemaking becomes almost an afterthought.

### **Winemaking and Cooperage**

The grapes were picked at full maturity, de-stemmed and gently crushed into fermenters. The must soaked at a cool temperature for four to seven days, at which point native yeast fermentation began. During fermentation we used gentle, aerative pumpovers to keep the skins in contact with the juice. Post-fermentation maceration with heat followed for approximately one week. The wine was aged in Burgundian oak (50% new) for 18 months, which included six months of native malolactic fermentation. The wine was assembled and bottled without filtration.

**Winemaker Alex MacGregor**  
**Consulting Winemaker David Ramey**

### **Winemaker's Comments**

What can you say about a wine that makes itself? This petite sirah has beautiful deep garnet color, aromas of smoke, ripe blueberries and blackberries, and a whiff of black pepper. This rustic, but polished wine has pronounced mouth-coating tannins and depth that expand with aeration. A wine with character like this is as exciting to make as it is to drink. This is big wine, not for the faint of heart.