



2020 Hands-On Petite Sirah

Composition: 100% Petite Sirah

Appellation: Columbia Valley, WA

Harvest Date: October 21, 2020 - Brix at harvest 26.1

Harvest Notes: The fruit for our Hands On Petite Sirah was harvested from our estate vineyard situated along the Snake River in Pasco, WA. The fruit was received and crushed to 1.5-ton fermenters the same day as harvest. Fermentation was initiated after 24 hours using specialized yeast. The fermentation lasted about ten days with gentle punch downs occurring two - three times daily for optimal extraction. The wine was then drained and pressed to a small tank and allowed to settle before racking to new and neutral French oak barrels.

Aging: Barrel aging lasted 20 months.

Tasting Notes: The 2020 Hands On Petite Sirah has an octopus ink density with tones of black cherry color on the edge. Aromas of French plum, blackberry jam and vanilla capture the nose. The palate is rich with massive, gritty tannins, a reduction of dark fruits and firm acidity. The finish contains clove-like spice, dark chocolate, and black tea notes.

Bottling Analysis:

Alcohol by volume:	14.5%
pH at bottling:	3.89 g/l
Titrateable acidity	5.0 g/l

Bottled: July 8, 2022 - 29 cases

