



## DANCING COYOTE WINES



## 2005 Petite Sirah

**Appellation:** 100% Clarksburg, CA

**Grapes:** 100% Petite Sirah

**Alcohol:** 13.9% Alc. by Vol.

**Residual Sugar:** 0.02 g/100mL(%)

**pH:** 3.47

**Total Acidity:** 6.2g/L  
as Tartaric Acid

**Harvested:** September 2005

**Brix at Harvest:** 24.5

**Bottled:** July 2007

**Production:** 1,575 cases

**Taste:** Notes of spicy, cherry jam, blackberry and mocha-choca flavors. This elegant Petite Sirah is medium-bodied, with a smooth mouth feel and pleasant finish.

**Food Pairings:** Bring on the barbeque ribs, flame grilled steaks and any hearty meat dish you can think of with this Petite Sirah. Great wine by the glass or with your favorite grilled vegetable. Also, a good choice for smoked cheeses and your favorite tomato based sauces.

**Viticulture Notes:** The Clarksburg appellation is known for producing producing top quality Petite Sirah, mainly due to its ideal climate for this varietal. As the Sacramento Valley heats up during the day, it pulls in the cool maritime breeze from the bay, which allows warm summer days and cool evenings. We take special care in all aspects of our grape growing from deficit irrigation, to precise pruning techniques to handpicking at harvest.

**Winemaking Notes:** Grapes were handpicked, then destemmed and crushed into a temperature controlled tank. The grapes were cold soaked for 48 hours and then were inoculated with yeast. The wine was pumped-over several times a day until the end of fermentation, where the wine had an additional time of extended maceration. After pressing, the wine was transferred to oak barrels for 10 months of aging. About 35% of these barrels were new American oak and the remaining were neutral older oak barrels.

[www.dancingcoyotewines.com](http://www.dancingcoyotewines.com)