



GROWING SEASON NOTES

The 2022 growing season began with a dry winter and early bud break, setting the stage for a fast-paced vintage. A warm, consistent summer followed, with heat spikes in late August accelerating ripening. Careful vineyard management was essential to maintain balance and protect fruit integrity during these critical weeks.

VINEYARD NOTES

Serpentine Meadow is a five-acre vineyard block named for its fractured, magnesium-rich serpentine rock—solidified magma that gives rise to the lean, devigorating soils found here. These conditions naturally restrict vine growth, resulting in small, concentrated berries with deep color. A long-standing source for Petite Sirah, this moderately dense planting produces intensely hued fruit with bold blackberry flavor, polished tannins, and exceptional balance.

WINEMAKING NOTES

Grapes were hand-harvested and gently destemmed, allowing whole berries to remain intact in the fermenters—preserving aromatics and amplifying the wine's signature blackberry character. Extended maceration and careful cap management coaxed supple, fine-grained tannins. The wine was aged for 22 months in barrel before bottling, allowing full integration of structure and complexity.

TASTING NOTES

The 2022 Serpentine Meadow Petite Sirah is bold and expressive, with aromas of blackberry pie, coffee, and baking spice. On the palate, layers of dark fruit, leather, and cassis unfold over a rich, full-bodied frame. A touch of toasted oak lingers through the finish, lending depth and warmth.

VARIETALS:

98% Petite Sirah, 2% Petit Verdot

APPELLATION:

Guenoc Valley, California

VINEYARD:

Serpentine Meadow Vineyard

ALCOHOL %:

13.9%

OAK:

22 months barrel aged, 25% new French and American

T/A:

6.2 g/l

pH:

3.50

ACCOLADES:

GOLD – San Francisco Chronicle Wine Competition