

2005 HIGH VALLEY PETITE SIRAH



NOBLE

BLEND: Petite Sirah (100%)

AGING TIME: 19 Months in French and American Oak Barrels (30% new)

MACERATION: 13 Days

CASES PRODUCED: 167

ALCOHOL: 14.8%

RETAIL: \$42 750ml

WINEMAKER: David Lattin

TASTING NOTES

The color is saturated, think black/purple and this massive Petite Sirah offers a great amount of briery, spicy, black raspberry and cherry fruit on the nose. Generous on the palate, with a robust constitution and gobs of glycerin, this supple, full-bodied, concentrated, opulently textured wine should be consumed after a 90-minute aeration in a decanter. If the wine is ready to drink now, there is no doubt that it will age nicely.

VINEYARDS

This beautiful vineyard is located in the High Valley Appellation in Lake County. The site is called Morine Ranch in Clearlake Oaks benefits wonderful grape growing conditions. The clone 3 Petite Sirah is planted on a very steep north-south hillsides at 2,000 ft. elevation, Dropping precipitously down toward Clear Lake (on a 38-40 degree pitch), these rocky vertical slopes are reminiscent of the Rhône Valley's famed Crozes-Hermitage vineyards.

VINTAGE NOTES

The moderate crop loads produced wines with very good strength and structure. Contributing to the very positive quality of this year's harvest was the slow ripening season without extraordinary heat spikes during the coloring of fruit. The Petite Sirah grapes were of great quality with very mature fruit being harvested with requisite sugar, balanced flavor and very resolved tannins. In 2005, the long and moderate growing season allowed for sugar development to coincide with fruit maturity, resultin in a far above average quality.

