

2006 HIGH VALLEY PETITE SIRAH



NOBLE

BLEND: Petite Sirah (100%)

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

MACERATION: 14Days

CASES PRODUCED: 162

ALCOHOL: 14.8%

RETAIL: \$42 750ml

WINEMAKER: David Lattin

TASTING NOTES

This distinctive dark purple-colored 2006 Petite Sirah exhibits flamboyant set of aromatics (black raspberry, cassis and peppery scents). The palate is attractive and possesses some elegant spicy, subtly vanilla, jammy, black fruit aromas with nicely textured yet opulent finish. Ripe with rich tannins, the texture is velvety and this full-bodied wine needs a good hour to open up nicely in the glass. It should definitely age well for another 10-15 years.

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

Early in the growing season, the unusually cool and wet spring weather caused a late start and finish. Warm summer heat followed by more moisture contributed to short crops. Due to the sudden rise in temperature, harvest accelerated. The grapes ripened simultaneously, creating the round-the-clock work at the winery. A drop in temperature mid-August, gave the crew a rest and pleased both grower and winemaker by permitting a longer hang-time for this Petite Sirah.

