

2007 HIGH VALLEY PETITE SIRAH



NOBLE

BLEND: Petite Sirah (100%)

AGING TIME: 21 Months in French and American Oak Barrels (30% new)

MACERATION: 14Days

CASES PRODUCED: 369

ALCOHOL: 14.8%

RETAIL: \$42 750ml

WINEMAKER: David Lattin

TASTING NOTES

The color is a saturated, think black/purple. It offers a dense, mineral, earthy, peppery blackberry and chocolate-scented nose. Intensely spicy, more blueberry and jammy raspberry develop on the palate. Despite its richness and opulence, this 2007 Petite Sirah shows no sign of astringency and the finish is gorgeously opulent and rounded. This is truly a spectacular result from a magical vintage. Decanting 90-minutes prior to enjoying is a must. Will easily age well for the next 15-20 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

A mild winter with below normal rainfall, coupled with a dry spring, led to early bud break. Although cluster counts were high in the vineyard, a sparse berry set in spring resulted in loose grape bunches. Additionally, berries were small, creating a greater skin-to-juice ratio, thus enhancing quality. A cool, moderate growing season heated up the latter part of August. 2007 promises to be an exceptional year with concentrated fruit. Harvest started early, but cool harvest temperatures delayed maturation and ripe, luscious flavors developed at lower sugar levels than expected.

