

2008 HIGH VALLEY PETITE SIRAH



NOBLE

BLEND: Petite Sirah (100%)
AGING TIME: 20 Months in French and American Oak Barrels (30% new)
MACERATION: 19 Days
CASES PRODUCED: 295
ALCOHOL: 14.8%
RETAIL: \$42 750ml
WINEMAKER: David Lattin

TASTING NOTES

This opaque black/purple-colored wine offers glorious notes of black fruits (blackberry, cranberry and cassis), cooked red pepper and hint of new oak. Extremely rich and opulent, this impressive Petite Sirah offers up more smoky, cherry, spice and peppery characters on the palate. Still young with huge potential, this blockbuster wine requires 2 years of cellaring and will drink well for 15-20 years. Decanting 2-hours prior is a must to experience its true potential.

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

Lighter yields in the vineyard resulted from a dramatic growing season beginning with below normal winter rainfall and an extended April frost that reduced quantity, this was followed by an ideally mild summer and fall temperatures with no precipitation. Berry size was small and combined with lower yields, resulted in excellent quality fruit. The light rain event in late September had no effect on the grapes as Mother Nature managed to have it all work in unison to give vines and grapes the best possible scenario.

