

## PETITE SIRAH 2024



### VINEYARD & VINTAGE

This year's 2024 vintage was sourced from 73% Castoro Estate and 27% Pear Valley in Paso Robles. The Castoro Estate portion, located in the Creston sub-AVA, is certified organic. The Pear Valley portion was grown sustainably in the Geneseo sub-AVA down the road from us! The grapes benefited from a cool August and September, which provided ample hang time leading to phenolic maturity (enhanced taste, aroma, color, and mouthfeel). The soil is a mixture of rocky loam, which allows for excellent drainage, leading to a more elegant profile and flavor concentration in the grapes.

### VINIFICATION

This year, we used a Syrah yeast isolated from the Cotes du Rhone region of France, which is noted to produce lots of berry, plum, and black pepper notes as a byproduct. Our Lead Winemaker, Todd Weiher, used a pump-over method twice daily during primary fermentation, followed by malolactic fermentation in barrel to round out the wine's texture and integrate tannins. Once the juice is pressed off from the skins, it was barreled right after to prevent excess bitterness from tannin. It was barrel aged for 18 months in both neutral French oak, and custom hybrid barrels made from American and French oak, adding structure and layers of spice without overshadowing the varietal's bold fruit and earthy core.

### REGION & VARIETAL COMPOSITION



### TASTING & PAIRINGS

Our 2024 Petite Sirah is a bold, full-bodied expression layered with dark intensity and refined complexity. Deep aromas of blackberry, black plum, and blueberry jam lead into a rich palate framed by notes of dark chocolate, cracked black pepper, and hints of compost. Aged 18 months in a mix of neutral French oak and new French-American hybrid barrels, this wine showcases subtle oak influence that adds warm spice and toasty depth without overpowering the fruit. Earthy undertones and firm yet polished tannins provide structure and balance, culminating in a long, powerful finish. This bold and structured Petite Sirah pairs beautifully with grilled ribeye, smoked brisket, braised short ribs, or rich mushroom dishes like wild mushroom risotto or black truffle pasta.

