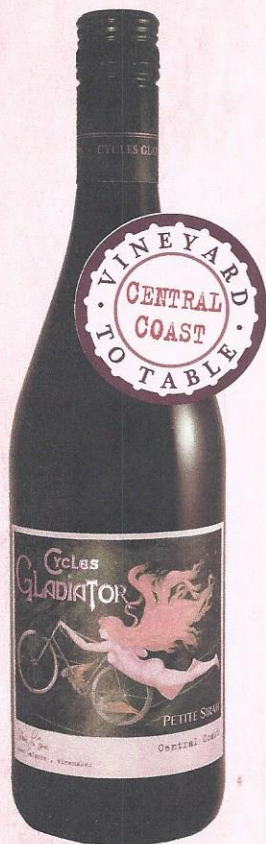


Cycles GLADIATOR

Classic Wines For Classic Times™



2015 PETITE SIRAH



So just what is Petite Sirah? Where did it come from? This is probably a question many of you already know the answer to but it can't hurt to have a little refresher course considering my Cycles-Gladiator team and I are putting a heavy emphasis on making a great bottle of this dynamic wine. You'll be hearing a lot from us in the near future about this offering. The varietal was first produced in the 1860's in the nursery of French Botanist François Durif when the pollen of Syrah cross-pollinated the flower from a Peloursin vine. Durif discovered this new vine growing in his nursery and had it positively identified as such in 1868 by French ampelographer Victor Pulliat who named the vine Plant du Rif which was later renamed Durif. Despite its natural resistance to certain vine pressures, the grapes' perceived low quality led to the varietal's near-extinction in France. Today, it is found almost in entirety between California and Australia. Early California plantings in the 1880's by growers believing the grape to be Syrah yielded the name Petite Sirah as a result of the berries being considerably smaller than Syrah grapes. Although there is a bit of conjecture as to whether all Petite Sirah is Durif and visa versa, the fact remains that the Federal Government recognizes the two as synonyms for each other and can be named either way on a bottle of wine.

This is a particularly well-suited grape for certain parts of the Central Coast of California. Because of the very tight clusters that form at veraison, the vine is susceptible to rot from within the cluster. Hot, dry days, and considerably windy periods are the best means to combat this scourge outside of traditional chemical protocols. There are areas within the Central Coast appellation that fit the bill and so this is where we grow our grapes for this bottle.

The 2015 Petite Sirah is a blend of 2 distinct vineyards located within the Livermore Valley located near San Francisco Bay. The Taranton Vineyard is located on the east side of the valley near Wente Vineyards while the Collier Canyon Vineyard is a hillside vineyard north of highway 680 across from the airport. Both create inky, rich wines with the Collier Canyon providing the acid and the Taranton Vineyard offering sweetness and lush tannins.

Blueberry, blueberry, and more blueberry on the nose with hints of cinnamon and cedar in the background. Lush and sweet with layers of black fruits that wrap around the tongue. Melting tannins that leave the impression of milk chocolate coat the mouth. Blueberry motor oil that will stain your soul.

Varietal:
100% Petite Sirah

Appellation:
100% Central Coast

TA: 0.62 g/100ml
pH: 3.5

Alcohol: 14.7%

Oak regimen:
13 months in
20% New American
10% New French
Balance Neutral Oak

Look towards crystallized cheeses as a great pairing: Manchego or Iberico come to mind. Blue Cheeses like Stilton are superb. Brings out the blueberry in the wine. Therefore, the PERFECT pairing is with a black and blue burger. If you're a vegetarian, a veggie burger covered in blue cheese (if you're a vegan, I got nothing...maybe some cool, new soy cheese)...

ABOUT THE WINEMAKER



Working on his passion for over 20 years, Adam LaZarre is one of California's most acclaimed winemakers, having won the LA Int'l Wine Competition a record 3 times, amongst numerous other accolades.

Cheers,

Adam LaZarre, Winemaker